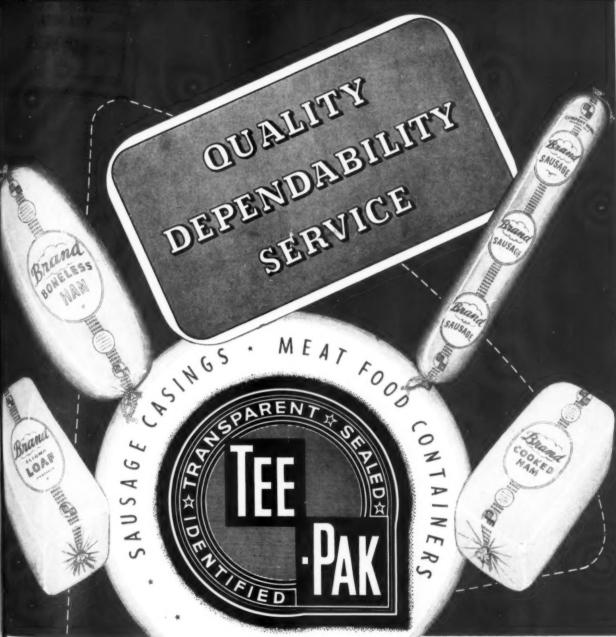
THE NATIONAL

PROVISIONER

Publication in the Meat Packing and Allied Industries Since 1891



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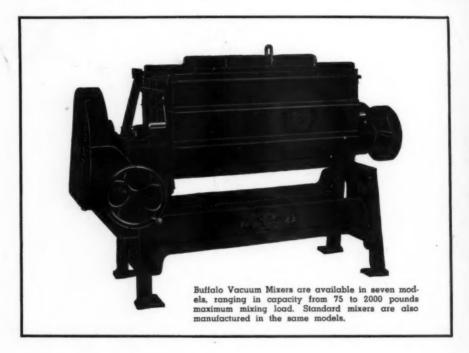
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HUNE



Table of Contents

Packers Seek End to Rationing17
NIMPA Plans Spring Conclave17
More Tips on Frank Stripping18
Servicemen to Get Packer Yule Gifts 20
AMI Holds Regional Meets17
Power Knife for Skinning Hogs30
Pre-Rationing Consumer Meat Survey 21
August Slaughter at New Low48
Processing Pointers23
A Page of New Equipment35
Up and Down the Meat Trail25
Recent Patents36
Meat and Gravy54
Classified Advertisements53

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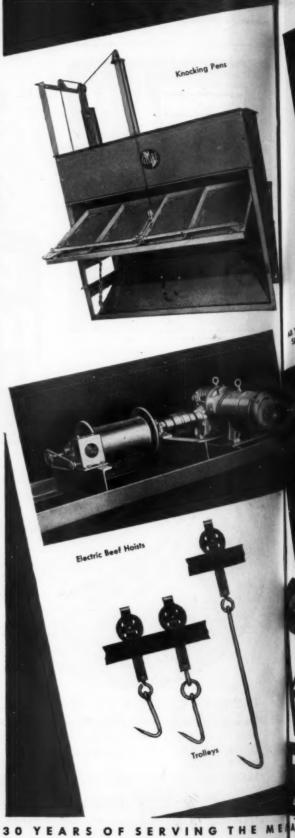
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GLOBE killing Floor EQUIPMENT

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REACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The National Provisioner—September 15, 1945

Page 5

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We would like to be the first to admit that Taylor-controlled air conditioning couldn't improve the efficiency of Grandpa's smokehouse. On the contrary, the good old nuty flavor of the smoked meats Grandpa used to make is a high mark for modern smokehouses to shoot at.

What we're selling is this: a way to duplicate, in mass production, the fine flavor and quality once only obtained by careful, small quantity back yard operation.

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smoking schedule you have, with all the tricks you've learned in years of experimentation — and do the whole job automatically. It's the nearest science has been able to come to your being in six places at once!

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We don't design smokehouses. But we do supply the instruments to make them turn out a uniform product. Send for our Smokehouse Questionnaire, which asks for exactly the information we need to help you. Taylor Instrument Companies, Rochester, N. Y., and Toronto, Canada. Instruments for indicating, recording, and controlling temperature, pressure, humidity, flow, and liquid level.



WHY 1 LIXATOR "GREW INTO" 3

at the Hammond Standish Plant



"In the meat packing business we must take advantage of all modern methods in the processing department. In the year 1938 we installed the first Lixator, have since installed two additional ones in connection with the sweet pickle and hog chilling departments."

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ACCURATE MEASUREMENT at all times is yours with this 100% saturated brine. It always contains 2.65 lbs. of salt to the gallon...making

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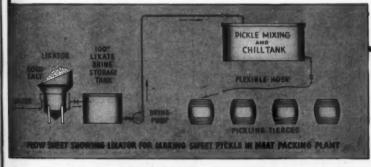
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dilution to any desired degree prompt, uniform and accurate.

PRODUCTION IS AUTOMATIC with the Lixator, which feeds a constant brine supply to the storage tank... from which in turn perfect brine is piped wherever needed. Many users report savings up to 20%... by eliminating old-time wasteful methods of storing, hauling and using dry salt.



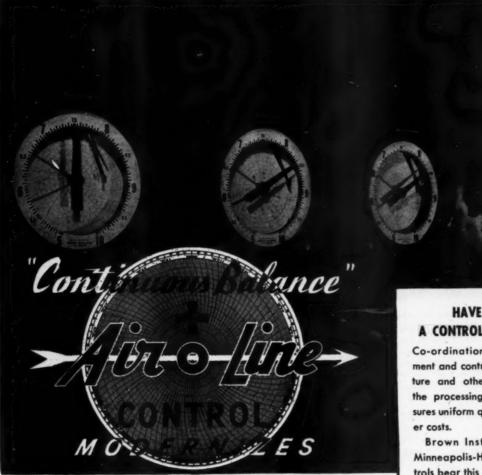
Typical of Lixators installed at the Hammond Standish plant is the one shown here... one of many different models built to meet any space limitations or brine requirements. Lixators are also custom-built where unusual conditions demand. Installation does not require a costly investment.



Flow sheet shows a typical installation for producing the brine used in meat packing plants. No transportation of dry salt necessary... no hand-mixing of brine. The Lixate process does it all for you... keeping it always on tap at all necessary points.







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BROOKLYN . NEW YORK

** working long hard hours, giving dependable service to the Duncan Coffee Company of Houston, Texas. Mr. G. B. Boone Jr., Superintendent, has written:

"We bought our first MACK truck in 1941.

"Prior to that time we had used various makes without getting the results we hoped to obtain, and the MACK was bought in hopes that we could get dependability and service which would improve our competitive position.

"The service from this first MACK was beyond our expectations, and we have purchased nine MACKS—Models ED-EG-EH and EHT.

"The MACK truck enabled us to give the extra service required in peacetime. Since the war we've naturally had difficulty in meeting trying conditions but the MACKS have helped us do a hard job well.

"The last truck bought in November 1944, an EHT tractor, is the pride of the fleet and the driver is very pleased with its easy riding and handling. No repairs have been made to date."

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ONE TON TO FORTY-FIVE TONS



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3 OUTSTANDING ADDITIVES developed by our research chemists

No straight mineral oil, regardless of the refining method used, can equal the engine cleanliness and protection you get from Stanolube HD. No heavy duty oil available today has a better combination of these important oil qualities. (1) High oxidation stability (to resist varnish formation and ring sticking); (2) Good detergency (to keep deposit forming materials from sticking to engine parts); (3) Excellent corrosion resistance.

That's because no other oil is made from the same high grade crude, plus the same degree of refining, plus the special additive developed by Standard Oil. Engine tests prove that Stanolube HD is outstanding in the oil qualities that reduce

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Write Standard Oil Company (Indiana), 910 South Michigan Avenue, Chicago 80, Illinois, for the Engineer nearest you.

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MORE FORD TRUCKS on the road ... on more jobs...for more good reasons

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when you think of Old King Cole



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when you think of energy ...



... think of dextrose sugar

You probably know that more people read the "funnies" than anything else in the paper. People relish a touch of good humor in advertising, too.

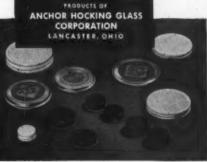
This year's dextrose advertising takes advantage of this. Millions of men and women smile at Old King Cole. They remember that dextrose sugar is food energy in its simplest form. In fact, 8 out of 10 people have already learned that important fact through the educational advertising of dextrose.

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15, 1945



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sausages with that plump, well-filled appearance...and without costly waste and breakage.

Your nearest Armour Branch or Plant will give you the utmost assistance in providing you with these fine, natural casings within the limits of the available supply.

ARMOUR and Company

AMI Packers View Post-War Tasks at Regional Meetings

Meat Institute regional meetings in eight midwestern states will be completed with a luncheon meeting at the Hotel Gibson in Cincinnati at 12 noon on Tuesday, September 18, and a similar gathering at the Noel Hotel in Nashville, Tenn., on September 20. Two meetings were held this week—at the Anthony Hotel in Fort Wayne, Ind., on September 11, and at the Statler Hotel, Cleveland, on September 13.

L. W. Kahn, president of E. Kahn's Sons Co., Cincinnati, will conduct the Cincinnati meeting as regional chairman. Speakers will include Homer R. Davison, vice president of the Institute; H. M. Shulman, Hammond Standish & Co., Detroit; W. L. Robison, department of animal husbandry, Ohio Agriculture Experiment Station, Wooster, O.; John A. Muth, sales manager, Rath Packing Co., Waterloo, Ia.; Claude Beall, manager of the natural casings and sausage divisions of the AMI, and Robert J. Eggert, associate director, department of marketing of the Institute.

Other Regional Programs

The Nashville meeting will be presided over by regional chairman, E. H. Hickcox of the Smith Packing Co., Nashville. Davison, Beall and Eggert will discuss the same subjects as at Cincinnati. Theodore H. Broecker, Klarer Provision Co., Louisville, will speak on "Problems Facing Management."

Herman Eckrich, Peter Eckrich & Sons, Inc., chairman of the Northern Indiana region, presided at the Fort Wayne meeting this week. Subjects discussed and the speakers were: "What's Ahead in the Industry," Wesley Hardenbergh, president of the Institute; "The Outlook for the Livestock Industry in the Postwar Period," E. C. Young, dean, graduate school, Purdue University, Lafayette, Ind.; "Problems Facing Management," Richard Munnecke, P. Brennan Co., Chicago; "Now We Have to Sell Meat," Ray L. Treinen, E. Kahn's Sons Co., Cincinnati; and "Sausage in the Future," by C. S. Beall of AMI.

Chester G. Newcomb, president of Cleveland Provision Co. and regional chairman, presided at the Cleveland meeting. Frank A. Hunter, jr., of Hunter Packing Co., East St. Louis, Ill., presented his conception of "Now We Have to Sell Meat." R. Ward Bishop, industrial engineer of Bedford, Ohio, discussed "Adjusting Your Plant to Present Day Conditions." Messrs. Harden bergh and Beall talked on the same subjects they presented at Fort Wayne.

PACKERS WANT RATIONING END; URGE LARGER PROFIT MARGINS

CONSUMER, producer and industry demand for even more freedom in the meat trade continued to grow this week as government agencies effected additional relaxation of controls over distribution and slaughter, but there is still considerable doubt whether rationing can be wholly abandoned at as early a date as some recent reports have suggested. In a joint statement, the Office of Price

NIMPA CONCENTRATING ON APRIL CONVENTION

The National Independent Meat Packers Association will concentrate on plans for holding its annual meeting in Chicago in April, 1946, rather than hold a convention this fall, it was decided at the emergency meeting of NIMPA's board of directors held in Chicago last week.

The board gave approval to the interim selection of the following directors: S. R. Davidson in place of L. L. Lauck, resigned, and A. B. Nelson in place of S. J. Edwards, resigned, both changes being made in the southwestern division; and B. Vignauz in place of L. C. Taylor, resigned, and A. T. Luer in place of H. L. Chaffee, resigned, both in the western division.

As a result of the meeting, the board urged President Harry S. Truman, OES Director William H. Davis and other high government officials to eliminate immediately point rationing on meat and slaughter restrictions, as well as the abandonment of meat price control and subsidies by January 1, 1946 (see The National Provisioner of September 8, page 11).

The board also approved the recommendations of the OPA beef industry advisory committee that "subsidy payments on all grades of cattle be reduced 2c per cwt. for each 3c per cwt. slaughterers' drove cost is under maximum" instead of on the present 4c for 5c basis.

The board approved the following policies on federal legislation:

 The association will oppose any proposed federal legislation which would have the effect of transferring to federal control any matters now under control of state authorities.

2) Whenever there is introduced in Congress any new legislation deemed of importance to members, a memorandum summarizing the proposed legislation will be sent to the members with a ballot asking them to express their views on what policy NIMPA should follow. A time limit will be placed on the return of the ballots and the majority received within that limit will be the determining factor.

Administration and the U. S. Department of Agriculture have denied rumors that there is disagreement between the two agencies over the end of rationing.

J. B. Hutson, acting Secretary of Agriculture, said: "The Department and OPA are in agreement that meat rationing should be ended as soon as supplies are sufficiently adequate and distribution is sufficiently equitable to permit such action. However, they are also in agreement that the present supply situation does not now make possible predictions of the time at which meat rationing can be ended."

Lift Slaughter Controls

Last weekend the Office of Price Administration suspended all sections of Control Order 1 regulating livestock slaughter and meat distribution with the exception of Section 1407.309, which appears as Supplement 2 of the control order. By its action OPA eliminated: 1) all limitations on livestock slaughter applying to Class 2 and Class 3 slaughterers, and 2) all provisions of the fair distribution order.

At midweek this week OPA removed all restrictions on the maximum percentages of Good and Choice cattle which may be slaughtered during an accounting period. This was done by revoking Order No. 1 under MPR 574.

In abandoning its slaughter control program OPA said that reports to the Department of Agriculture indicate that present supplies of livestock are sufficient to assure good distribution under rationing without the use of quotas.

"The end of the slaughter control and fair distribution programs will have no immediate effect on meat rationing," said OPA Administrator Chester Bowles. "While there has been marked improvement in the supply of meat available to civilians in the last few months, particularly since fighting stopped, the supply is not yet sufficient to assure good distribution without the help of rationing controls."

While the meat industry views these developments optimistically, there is deep concern over the fact that packers are still operating under price ceilings which are bringing inadequate returns.

The American Meat Institute and the (Continued on page 32.)

PUTTING SYSTEM IN FRANKFURT STRIPPING

EVEN with the best conveyor line arrangements for peeling and packing frankfurts, few meat processors were satisfied with their wartime production records on this operation. It was difficult to obtain and keep the proper type of employes for the job. In some instances employers found their workers set and obstinately maintained their own informal low standards for the operation.

Under normal conditions it is common experience to peel and pack 110 to 120 lbs. of skinless frankfurts per hour per worker. Production of 130 to 140 lbs. per hour per operator is not uncommon while output of 150 lbs. per hour and above has been achieved with well-trained workers and an efficient conveyor setup.

Some authorities consider these figures rather high for sustained operations and intimate that checkups have shown production varying from a miserable 25 lbs. per hour to 100 lbs. per hour. They say that an operator may average 25 lbs. per hour for the first hour or two but she tires and production falls off.

In an earlier article in THE NATIONAL PROVISIONER of September 1, 1945 it was mentioned that there are two viewpoints on stripping and packing, as on other "line" operations: 1) Some packers believe that each worker should specialize on one kind of work; 2) Others believe that each worker should perform all or most of the operations involved in stripping and packing.

One interesting example of the latter type of non-specialization is found in a large plant where workers are paid

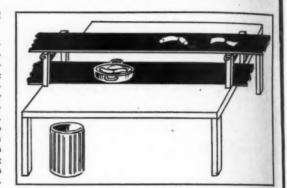
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on the basis of their performance in relation to scientifically-established standards. Employes stripping and packing skinless frankfurts work at individual tables which are kept supplied with cased frankfurts and plenty of stripped and banded sausage. The operator places a set-up carton on a special scale—one which has a platter tilted so that the carton faces the worker at the angle most convenient for packing. This platter is notched to accommodate the strings, which are already in place on the bottom of the box, across the top and makes the tie.

One very good conveyor line arrangement for handling skinless frankfurta is illustrated in Figures 1 and 2. This is a conveyor belt setup but differs from the conventional type in that the belt return, instead of running beneath the table, is made to do useful work by carrying it on a frame about 18 in. above the working surface of the table. This upper or return belt transports broken or defective franks back to the head of the line where they drop off into a box, and carries empty pans back to

FIGURE 2: DOUBLE CONVEYOR

This is a section of conveyor peeling line described in Figure 1. Bottom belt moves to right carrying pans of unpeeled franks, and later peeled sausage, to packers, weigher and tyer. Upper belt, moving to left, carries broken franks and empty pans back to head of peeling line. Each pan holds one stickful of sausage.



string which is used later in tying the box.

The worker strips three or four franks at a time and places them directly in the carton on the scale; when the carton is full she checks the weight, puts on the box top and pulls the

the worker who fills them with the cased sausage.

The lower and most important belt, which is flush with the table top, carries pans (each contains a stickful) of cased franks to the strippers and also supplies the packers with banded, stripped frankfurts. It transports the pans of peeled frankfurts to the packers.

The cartons of frankfurts are then passed across the table from the packers to the weigher and thence to the tying machine operator. Two of the workers perform either as packers or strippers.

Efficiency is enhanced by special racks built parallel with the stripping-packing table. These are adjacent to a rail on which cages of sausage are brought into the room and are spacious enough to hold frankfurts for several hours' work.

While some of the installations discussed in this article and the preceding one employ motor-driven belt conveyors, a number of sausage processors have achieved good results with stripping and packing lines built around simple wheel or roller conveyors. In such instances the frankfurts are peeled and packed in cartons at one location and moved to the weigher and tyer by conveyor.

In some plants a second wheel er roller conveyor is used to move empty

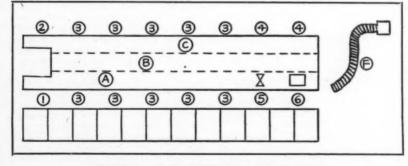


FIGURE 1: ONE EASTERN PACKER'S LINE

Utilizing the double belt conveyor shown in Figure 2, skinless frankfurt peeling and packing has been systematized along the following lines in Albert F. Goetze, Inc., plant.

1: Operator removes stick of sausage from nearest rack, dumps it into pan which is placed on lower conveyor belt B; 2: This operator bands franks and keeps the packers supplied with banded sausage via the conveyor; 3: Skinners remove pans from belt, dump contents on tables A and C and peel franks. They place the peeled sausage back in the pans which are replaced on the conveyor and proceed to 4: Packers who place the skinned frankfurts in cartons, including the proper number of banded sausage and pass them to 5: Sealer who weighs and makes any necessary changes and passes the cartons to 6: Tying machine operator who ties the cartons and places them on the wheel conveyor leading to a chute.

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cartons (the conveyor is kept full at all times) the entire length of the line to workers who are doing the packing. The conveyor is set 18 to 24 in. above the table top so that it can be reached by the operators. A simple metal slide is employed for the same purpose at the Sioux Falls plant of John Morrell & Co.

The empty cellulose casings are handled in different ways. At one plant they are dropped down a metal chute which has its opening at the edge of the table. A good many plants use large metal or fibre waste baskets which are set alongside of each of the strippers. Some processors have built their stripping tables with large drawers into which the casings can be dropped by the peeler.

One handy fitting for the strippingpacking table is a holder for layer separator sheets which can be attached to the underside of the table top where it is easily accessible to the packer.

Stripping by Machine

Shortly before the war the firm of Dohm & Nelke, Inc., developed a machine for stripping the casings from skinless frankfurts and several were installed in midwestern packing and sausage plants. However, due to wartime restrictions on material, travel, etc., the firm was forced to defer production and sale of its peeling machine.

The operation of the machine is said to be simple. It is placed in a cooler near an overhead track carrying the sausage cages so that the operator can reach over and remove a stick of sausage at a time. She drops one end of the stick into a box and lets the coil of sausage slip off. She puts one end of the length of linked sausage over the outboard reel mounted at the side of the machine (see illustration at top of this page) and feeds the franks into the cutting nozzle.

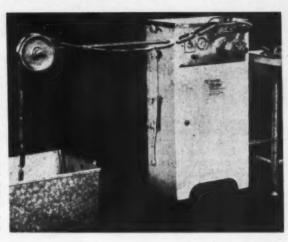
A stream of air is emitted from this nozzle which causes an air welt or blister to form on the sausage between the casing and the product and brings about untwisting of the links. The sausage is fed into a knife which slits the distended casing without damaging the product. As the casings are removed they are wound up on a device which exerts a pull on the whole string and helps feed or propel them under the knife. The finished product falls into a suitable receptacle which is replaced with an empty one from time to time as the operators pack the skinned sausage into cartons. The unit is self-contained and may be plugged into the nearest light socket.

A training period of about ten days is necessary to build up proficiency in the operator.

Daniel Dohm, jr., president of Dohm & Nelke, says that when the machine was introduced it was found necessary to alter certain processing operations. Packers were found to be using round smokesticks of large diameter, as well as other shapes, which caused the linked sausage to come out of the

PEELING SKINLESS FRANKFURTS BY MACHINE

In this machine an air jet is used to separate the casing and frankfurt and a knife then slits the casing. As the casings are removed they are wound up on a device which maintains tension on the entire string of sausage. Several of these machines are in operation in midwestern plants. Sausage must be made and processed to specific standards for best results with the machine.



smokehouse with hooked ends and flat spots at each end. It was difficult to feed this hooked end sausage through the machine.

Hooked and flat ends can be eliminated, says Mr. Dohm, by using %-in. steel rods for smokesticks. Where linking is done by hand, the linkers must be trained to avoid distorting the ends of the sausage and must be taught that two twists (instead of five or six) are ample. Moreover, sausage on the same string should be twisted in the same direction.

Automatic linking, with the string left on the sausage, presented a problem for the machine's developers. However, it was found that if an operator held the first and fifth frank of a string in his hands, and turned the link a few times in much the same manner as in jumping rope, and then stopped suddenly and pulled his arms in opposite directions, the resultant jerk would cause the string to fall off the length of sausage. Such sausage could then be machine skinned with ease.

The peeling machine described above has been operated satisfactorily for sev-

eral years at the plant of a prominent Chicago meat processing company. Officials of the firm say that two operators can strip about 300 to 400 lbs. of frankfurts per hour with the machine, or 150 to 200 lbs. per hour per worker. They state, however, that a certain type of frankfurt must be produced—having correct skin adhesion—for proper operation of the peeler. Results have been best, they state, with an all-meat, beef and pork formula.

In this connection, Mr. Dohm emphasizes that many meat processors have departed rather widely from the formulas and processing methods advocated by the Visking Corp., and that, in many cases, correction of their procedure is necessary before best results can be achieved with either hand or machine stripping.

The most common reason why casings adhere to the meat, says he, is that too high a temperature is used in the smokehouse, or the product is left in smoke so long that the shrink is excessive. Another very common cause of trouble is that cages or trucks loaded

(Continued on page 81.)



In the plant of Herrud & Co., Grand Rapids, Mich., a length of wheel conveyor provides a simple and inexpensive means for moving, by gravity, the peeled and packed franks from the stripper-packers to the scaler.

PACKERS START YULE GIFTS TO SERVICEMEN

THIS weekend marks the start of a one-month period during which Christmas gifts for servicemen and women overseas must be mailed. Paradoxically, the end of the war has intensified rather than simplified the mailing problem, for military personnel are being shifted about, furloughed and discharged so rapidly that it is extremely difficult, and in many instances virtually impossible, to keep posted on their current whereabouts. And, even in cases where their present address is known, the possibility exists that they may be many miles away by the time gifts intended for them arrive.

Nonetheless, many meat packing companies are making a determined effort to remember employes in the armed services again this year, all the while hoping that this will be the last Christmas that these men and women will be required to remain in uniform. Addresses have been brought up to date wherever possible, and during the next few weeks gift packages will flow from packinghouses throughout the nation, carrying a diversified number of practical and entertaining items to former employes who are still a part of the armed forces, including those stationed here in the United States as well as those overseas.

Gifts Pose Problems

Assembling a group of presents that will, first, fit securely in a box that does not "measure more than 15 in. in length and more than 36 in. in length and girth combined," and, second, does not exceed 5 lbs. in weight is in itself a problem that has taxed the combined ingenuity of plant executives and employes, who, in many instances, have been invited to submit suggestions. However, the third phase of the overall problem is perhaps the most vexing: what to send!

Packers who may still be puzzling over this latter enigma may find some inspiration in the following suggestions, which are based on decisions of some of the large packinghouses as to what to send the boys.

One of the first concerns queried recently by THE NATIONAL PROVISIONER reported that candy—hard candy—topped its list. Subsequent inquiries among other meat plants revealed a kindred attitude, with all indicating that confectionery would be among the items included in the gift packages to former employes.

From this common starting ground, however, opinions took a divergent course. The Provisioner, after discussing this question with representatives of four Midwest packing plants, wound up with a list of 21 different items ranging from foot powder to non-skid checkers.

Some lists were quite lengthy, being comprised of small items which can be fitted together much like a jig-saw puzzle and still not exceed postal weight and dimensional requirements. One such



PACKING YULE GIFTS FOR EMPLOYES IN SERVICE

Nation's first peacetime Christmas since 1940 will still find many men and women in uniform, and numerous meat packing concerns are again preparing to send gifts to former employes in service. Scene above, typical in meat plants these days, shows Swift & Company's Jane Hathaways—the girls who since the beginning of the war have been corresponding with and mailing gifts to former employes in the armed services—examining contents of Christmas gift package of type to be mailed to approximately 15,600 Swift servicemen and women, both overseas and in the United States. The beat contains mixed nuts, candy, crackers, checker board, cigarette lighter and some Swift's Cervelat sausage. The girls are (l. to r.) Mary Phelps, Lucille Werner and Marily Klix.

list of ten different items follows:

6 bars toilet soap
1 tube shaving cream
1 tube tooth paste
1 chap stick
6 packages candy drops
6 packages gum
2 packages razor blades
1 an foot powder
3 pocket-size books

This concern also plans to include reprints of a Provisioner article detailing the company's policy in regard to reemployment of its veterans.

Another plant will send the following:

1 carton cigarettes
2 bars soap
2 rasor blades
1 can tooth powder
1 tooth brush
1 tube shaving cream
Hard candy, cookles
Game or deck of cards

Among items to be sent out by other packers questioned and not included on the above lists are: cigarette lighters, salted nuts, crackers, 4-lb. package of sausage product, non-skid checkers and

board, fruit cake, air mail envelopes and stationery and comb and file set.

If any of our packer readers have been stumped on what to send, and have delayed making up a Christmas box for this reason, it is hoped that from the foregoing suggestions they will be able to compile a gift package that will be welcomed by former employes still in the service.

FORM JOB POOL FOR VETS

Among meat packing organizations which are participating in the Industry for Veterans campaign to earmark 25 per cent of their postwar jobs for veterans of World War II are Armour and Company, with some 65,000 employes throughout the nation, and Wilson & Co., Inc., with approximately 18,000 jobs, both of which joined the drive this week.

In A pre-rationing thesis study of "Consumer Demand for Meat, Syracuse, N. Y., 1942," R. H. Anderson of Cornell University found there are many factors which influence the quantities of meat bought, the prices paid and family expenditures for meat. The quantity of meat purchased per capita and the expenditure for it varied widely among the different families. The sixth of the families who bought the largest quantity of meat per capita purchased about five times as much as the low sixth, and the sixth of the families who spent the most for meat spent about 5¼ times as much as the low sixth.

Per capita income was chosen as a measurement reflecting the combined influence of family income, size of family and family composition (adults, children). However, it is only one of the factors influencing the size and cost of consumer meat purchases.

Families with similar income per family member were compared to determine the net influence of such factors as nationality, religion and occupation on the quantity, price and expenditure for meat.

Families of South European extraction were found by Anderson to consume relatively small quantities of meat compared with other racial or nationality groups. Families of British and North European origin purchased relatively large quantities per capita. The average price paid for meat was not greatly different for the various racial and nationality groups so that the influence of nationality on per capita expenditure for meat was similar to its influence on quantity purchased.

Catholic families purchased considerably larger quantities of meat per capita than Protestant families, especially those with relatively high incomes. Jewish families bought even larger quantities of meat than the Catholic families and they also paid somewhat higher prices.

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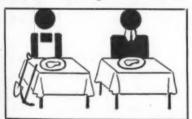
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The activity of the chief wage earner appeared to have little influence on the per capita expenditure for meat. Families whose chief wage earner was en-



gaged in sedentary work purchased slightly smaller quantities than the active or semi-active groups, but they paid slightly higher prices so that the per capita expenditure was similar. Families who were on relief and those who were retired or living on pensions purchased relatively small quantities of meat.

Families with high per capita incomes bought larger quantities and spent more per capita than low income families for all kinds of meat with the exception of



PRE-RATIONING STUDY OF FACTORS AFFECTING

Consumer Meat Demand

cold cuts. Without exception, the high income families paid higher prices for the various kinds of meat than the low income families. Families with high incomes purchased relatively large quantities of lamb and poultry and small quantities of cold cuts and canned meats.

Compared with low income families, high income families bought larger quantities per capita of beef roasts, beef steaks, pork roasts, ham and bacon.

They bought smaller quantities of ground beef, beef stew and frankfurters, and similar quantities of pork steak and chops. High income families paid higher prices for all cuts of meat than did the low income families. Beef roasts and steaks constituted a relatively large share and ground beef, beef stew and frankfurters a small share of the beef purchased by high income families.

Families of British origin purchased relatively large quantities of lamb; South European families purchased small quantities of pork and large quantities of cold cuts; and negro families purchased relatively large quantities of poultry and cold cuts. Families of South European extraction appeared to have a strong preference for steaks and chops as against roasts while the opposite was true for families of British origin.

The Jewish families purchased small

quantities of pork but relatively large quantities of poultry, lamb and veal. Catholic families purchased about the same quantity of fish per capita as did the families of other religions.

Employing the theory that the rates of increase in expenditures for a product, with increases in income, may be used to estimate the elasticity of demand, Anderson found the demand for all food and for all meat was relatively inelastic. This seems relatively reliable for all meat, since there are probably few substitutes for meat.

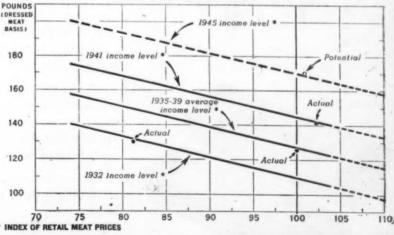
Lamb was the only kind of meat for which the demand was relatively elastic, that is, greater than 1.0. The relative elasticity of demand for various kinds of meat from highest to lowest was lamb, poultry, veal, beef, pork, canned meat, fish and cold cuts. By the expenditure method, the elasticity of demand for the high quality cuts of beef and pork ranged from 0.8 to 1.0 while the demand for the other cuts was more inelastic.

Because of the relative freedom by consumers in substituting one kind or cut of meat for another, as their relative prices change, it is doubtful whether the expenditure method is a reliable indicator of the elasticity of demand for the various kinds and cuts of meat. It does indicate, however, the

(Continued on page 33.)

ESTIMATED PER CAPITA DEMAND FOR MEAT AT VARYING PER CAPITA INCOME LEVELS AND VARYING MEAT PRICES, UNITED STATES

INDEX NUMBERS (1935 - 39=100)



U. S. Department of Agriculture chart shows that demand for meat is closely related to meat prices and consumer incomes. Potential average per capita civilian demand for 1945, with price levels only slightly above the 1935-39 base period (index numbers along the base line of the chart) is estimated at around 170 lbs. per capita, but actual civilian consumption for the year will be much lower.

*Adjusted for changes in cost of living.



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SUTHERLAND PAPER COMPANY



KALAMAZOO 13D MICHIGAN

Page 22

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FOR IMPRINT

The National Provisioner—September 15, 1945

PROCESSING

Mothods



GOULASH & CHILI MAC

An eastern processor asks for formula suggestions for two canned meat items. He writes:

EDITOR THE NATIONAL PROVISIONER:

Do you have processing and seasoning formulas for the canned meat products known as beef golash and chili macaroni or chili mac? We would appreciate any help you can give us.

The following formulas are on a small scale and should be used for experimental purposes. It is probably impossible at this time to obtain all of the seasoning materials mentioned.

Tasty beef goulash may be made as follows:

Take 24 lbs. lean beef chucks and cut the meat into squares. There should be about 20 pieces to the pound, making 480 square pieces. Roll the meat thoroughly in 12 ez. of paprika and after that roll in:

12 oz. rice or potato flour 6 oz. salt

Place meat in a large roasting pan with hot lard and fry in the oven at 400 degs. F. for 30 to 35 minutes, stirring occasionally. Add:

8 lbs. ground fresh onions ½ os. ground white pepper ½ os. ground fresh garlic 2 os. salt 1½ os. caraway seed ¾ os. ginger

Stir and allow the seasoned mixture to simmer for 5 minutes. Remove from pan and place in double-jacketed kettle (220 degs. F.) and add:

3 qts. tomato juice 1½ gals, boiling water

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Cook for 35 to 40 minutes and remove floating fat. Weight of meat and sauce after first cooking should be about 40 1/2 lbs. Pack hot, apply vacuum and seal. Pack an average of 12 pieces of meat per can and do not fill more than 1/2 in. from top of can.

Sterilize at 250 degs. F. for 1 hour 25 minutes. This formula will pack 40 16-oz. cans. The entire cooking operation can be carried out in the doublejacketed kettle, but the flavor is better if the meat is oven fried first.

CHILI MAC: This is a nice product for the canner who is already producing chili con carne. The yield is especially favorable due to the use of macaroni.

Cook 25 lbs. egg shell macaroni in boiling water with 10 oz. salt. After 8 to 10 minutes cooking, remove and cool rapidly in running cold water and drain.

Meat ingredients for this product are:

20 lbs. beef chucks 20 lbs. beef trimmings

Grind beef chucks and trimmings through 4-in. plate and place in doublejacketed kettle containing 8 lbs. rendered beef suet or cottonseed oil at 220 degs. F. Stir meat to prevent sticking and to ensure uniform cooking. Cook for 30 to 35 minutes, adding the following seasoning material:

23/2 lbs. finely ground onions
11/4 lbs. salt
2 ca. cayenne pepper
5 ca. Spanish paprika
2 ca. ground origanum
1 ca. ground garlie
4 No. 10 cans tomato puree
1 ca. ground white pepper
2 ca. dry mustard
1 d ca. chill powder
1 ca. cumin seed
6 cz. sugar
3 gals. stock made from beef bones

Toward the close of the cooking operation, add 21/4 lbs. binder flour and stir well. Skim off excess fat floating on the mixture.

Fill bottoms of 16-oz. cans with about 514 oz. blanched egg shell macaroni. Fill cans to within 14 to 16 in. of top with meat and sauce. The macaroni will expand in processing. Pack hot, apply vacuum and seal. Sterilize at 240 degs. F. for 90 to 95 minutes. This formula will pack 123 16-oz. cans.

If desired, 20 lbs. of red kidney beans may be used with 20 lbs. of egg shell macaroni to make chili mac with beans.

ENGLISH BLACK PUDDING

To one pint of hog blood add rather more than a half pint of boiled double cream, % lb. of caul fat cut into rather small pieces and four large onions chopped and fried in a little butter. Season with pepper and salt. Boiled grits or rice in amounts necessary for the proper consistency are added to the

Mix well and stuff in bladders or hog middles, allowing plenty of room for tieing them into lengths of about 6 in., where casings are used. Have water at the boiling point, remove from fire and add puddings. Allow them to re-main in hot water until they become firm to the touch. They are kept in water only long enough to set the mixture. When taken out, they are hung up in chill room to cool.

Black puddings are likely to become slimy or mouldy if kept a few days. This can be overcome by dipping puddings in a strong salt water solution at a temperature of about 120 degs. F. When cold and dry they should be wiped with a cloth which has been partially soaked in salad oil.

VALUABLE HELPS ON REFRIGERATION

-Air Conditioning in the Meat Plant, by S. C. Bloom-10-page

2-Air Conditioned Beef Coolers. by O. F. Gilliam — 11 pages.

3-Air Conditioned Sausage Coolers, by O. F. Gilliam — 9 pages, includes Making Dry Sausage. Reprint...........25c

-Air Conditioned Smoke Houses & Bacon Slicing Room,

5-Course in Meat Plant Refrigeration and Air Conditioning -93 lessons dealing with practical problems that confront meat packers daily, revised in book form by the author. Will give you good working knowledge and fundamental information you will use sooner or later. \$1.50 per volume; Set of 3, \$4.00. Enclose check with order to

THE NATIONAL PROVISIONER 407 South Dearborn St., Chicago 5, III.

COUNTRY CURING PRACTICE

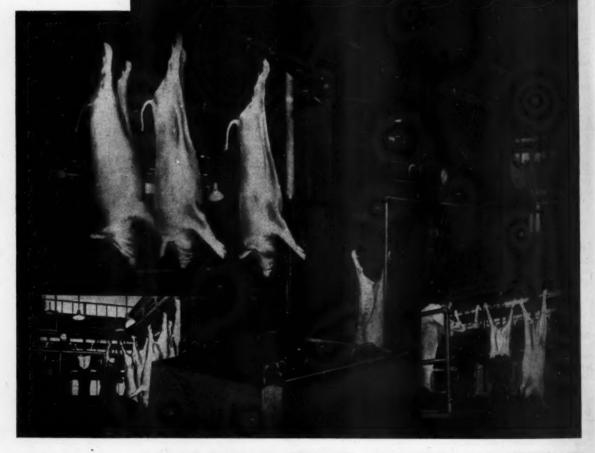
A midwestern processor asks a question about country curing. He writes: EDITOR THE NATIONAL PROVISIONER:

A short time ago you seat us some information about country curing of hams. The article men-tioned that sodium nitrate should be rubbed on the hams before the salt is applied. Is there any reason for this or is it merely part of a sort of ritual?

Country curers insist that pre-rubbing the hams with nitrate, prior to the application of the salt and sugar, puts the cuts in better shape to absorb the latter ingredients. They point out that meat seems to become more moist and swells.

While we cannot cite any scientific support for this belief, it is reasonable to suppose that there is some basis for this "rule-of-thumb" practice, just as there is for many procedures which have long been used by the industry.

Extirely Gree from HAIR and ROOTS





WRITE FOR CATALOG NO. 60

ANCO DEPILATOR USERS

5323 S. WESTERN BLVD.

CHICAGO 9, ILLINOIS

Up and down the MEAT TRAIL

Personalities and Events of the Week

- Incorporation of John Hilberg & Sons Co., Cincinnati, with 500 shares of nopar stock was announced on September 5 as the firm changed from proprietorship to corporate status. Incorporators are Albert J. Hilberg, John Hilberg, jr., and Helen S. Hilberg.
- William W. Acheson, 70, former manager of the Seattle Packing Co., and earlier connected with the livestock industry in Alaska, died recently in a Seattle hospital after a lingering illness. The funeral was held under auspices of the Alaskan-Yukon Pioneers, a group to which he belonged through his long association with the cattle business in the Yukon and Dawson, Alaska.
- Thomas W. Bryant, assistant comptroller of Wilson & Co., Inc., has been elected vice president of the Chicago Control of the Controllers Institute of America. At the annual meeting of the Cleveland Control, James P. Carpenter, auditor of the Cleveland Union Stock Yards Co., was reelected secretary.
- William A. Adler, 73, active in the ment business for more than 45 years and for the past ten years as a food broker, died September 6 at his home in Milwaukee after a three-month illness. He was affiliated with Cudahy Brothers Co. at its Locust st. branch when it opened and later had his own mat packing business before becoming a food broker.
- The Kingan Reliables, 1944 amateur championship baseball team of Indianapolis, will defend their city title in a feature game at Garfield park on September 16.
- P. B. Bradley has announced plans for remodeling the first floor of a building on Santa Anita ave., Arcadia, Calif., for installation of frozen meat and food lockers. The remodeling work, lockers and refrigeration equipment will cost an estimated \$20,000, Bradley stated.
- Olympic Sausage Co., Seattle, Wash., has purchased a site near Airport way and Lander st. on which it plans to erect a \$100,000 sausage manufacturing unit. Construction work on the new plant, which will be a one story and basement building measuring 100 by 130 ft., is expected to start in three months.
- The city of St. John, N. B., has sold \$180,000 in serial bonds, proceeds from which will be used to finance the construction and equipment of a municipally owned and operated abattoir. The unit is completed and scheduled for early operation.
- The West Tennessee junior fat hog show will be held in Memphis on Sep-

5, 1945

tember 29, L. T. Bland, general manager of the Dixie National Stock Yards, announced. The show is being staged under the auspices of the yards in coperation with the agricultural extension service, University of Tennessee.

- Frozen Foods of Laurinburg, N. C., which plans to operate freezer locker plants, has been incorporated at \$100,000. The company is headed by Edwin Pate, D. J. Sinclair and W. C. Shaw.
- Blue Cold, Inc., has received a charter to operate a freezing and cold storage plant at Salem, Va. Maximum capital stock of the enterprise is \$100,000. E. W. Senter is president.
- G. D. Conley, slaughter control officer for Oklahoma, announced his resignation, effective September 10, following the removal of livestock slaughter

Louis L. Bronson, Armour Canned Food Expert, Dies

Louis L. Bronson, manager of the Armour and Company canned food sales department since 1932, and a veteran of the meat packing industry with 43 years



G. W. MUNRO



L. L. BRONSON

of service, died suddenly at his home in Chicago, September 8, three days after observing his 57th birthday. Bronson was prominent in the canned food field for many years, and was president of the National Canners' Association from 1941 to 1944.

He has been succeeded by George W. Munro as manager of the Armour canned food sales department, it was made known this week by F. W. Specht, vice president and general sales manager. Munro, who has been with the Armour organization since 1916, entered the canned food sales department in 1928, and for several years has assisted Bronson.

Walter J. Milton has been named as Munro's assistant. Milton has been with Armour since 1917 and for the past ten years has been in the canned food department.

Retires After 66 Years

of Service with Morrell

William A. Venables, a director of John Morrell & Co., Ltd., Liverpool, England, has retired from active participation in the business after more than 66 years with the company. On February 3, 1879, at the age of 131/2, he did his first day's work for Morrell at the firm's lard refinery at Birkenhead, England, later being indentured to the firm for a term of five years. In 1884 Venables was appointed a junior clerk and transferred to the city offices in Liverpool and was director of sales from 1897 to 1927. In addition, in 1903 he was appointed secretary of the com-pany, an office he held until 1933, and in 1906 was appointed a director. In his capacity as secretary he was in charge of the general office for almost 30 years. His son, W. S. Venables, is a junior accountant and bank auditor for the Ottumwa plant.

controls. Conley was associated with Armour and Company for many years before joining OPA in March, 1943, as an associate food rationing officer in charge of meats, fats and oils.

- Kentucky livestock producers received \$9,487 in auction sale returns early this month at the 1945 Kentucky state fair, held at Churchill Downs. The first of its kind at the fair, the "blue ribbon" auction was sponsored by the Kentucky Purebred Livestock Association.
- A 350-unit locker opened for business on September 1 at Greenville, N. C., under the auspices of Jordan Farmers' Co-operative, headed by G. B. William, president.
- The election of J. H. Bliss as a director of Compania Swift Internacional and his appointment as vice president and treasurer has been announced by Joseph O. Hanson, president of the organization. An assistant treasurer of Swift & Company for the past ten years, Bliss will assume his new post on October 1. As treasurer he succeeds R. J. Gillies, who will be retiring in 1946.
- Armour and Company bought the champion steer shown at the state 4-H fair held at Indianapolis recently. The 1,010-lb. steer, raised by 15-year-old Bert Wimmer of Rockville, brought \$3,030. Special permission was obtained from the OPA to auction the fair livestock at above-ceiling prices.
- R. M. Owthwaite, general manager of the Topeka, Kans., plant of John Morrell & Co., served as host at a barbecue and party staged by the company on September 11 in honor of 4-H clubs. In addition to hundreds of boys and girls,

club leaders and county agents, the affair was attended by almost 300 guests, including Gov. Andrew F. Schoeppel and members of the state legislative council. Each day during the entire week, winners in each event of the 4-H division registered at the Morrell plant for a free airplane ride over the city, through the courtesy of a local flying service.

- William Dallas Hoffman, for the past 20 years controller of Wilson & Co., Chicago, passed away on September 7. Funeral services were held at 3 p. m. on September 10, under the auspices of Normal Park Lodge, No. 797, A. F. & A. M., followed by private interment.
- The former Italo Meat Packing Co., 2026 Rosemead blvd., Rosemead, Calif., now operated as a slaughterhouse by Certified Grocers, Inc., of California, has been certified for federal inspection. Issuance of the certificate was announced on September 6 at Los Angeles by Carl Flynn, general manager of Certified Grocers, following his return from Washington, D. C.
- Farmers and livestock producers of nine northeastern Mississippi counties met at Batesville on September 4 and approved tentative plans for erection of a \$32,000 livestock show pavilion. The producers plan to hold their first show on March 20 to 22, 1946.
- An 18-lb. ham disappeared recently from a freight car at the Waterbury, Conn., plant of the Cudahy Packing Co. Thieves forced the lock to gain access to the car.
- Unity Meat Corp. has been incorporated in Bronx, N. Y., to conduct a general slaughtering business. David H. Greenwald is the incorporator.
- In a treble damage action filed recently against the Peschke Packing Co., Flint, Mich., the Office of Price Administration asked a \$105,000 judgment against the company for alleged sale of wholesale beef, veal and pork cuts at \$35,000 in excess of ceiling prices.
- O. Andreas Garson, art director of Armour and Company, Chicago, has resigned his position. He has not yet announced his future plans.
- A resolution protesting the erection of a slaughterhouse on Harbor ave. in Norwalk, Conn., was recently presented to the mayor and common council. In particular, it was stated, the projected plant would lessen the desirability of a large apartment unit now being erected near the site.
- Legislation authorizing two slaughterhouses, operated by F. J. Huss, Genoa, Ohio, and Elmer Henry, Lima, to settle accumulated slaughter inspection fees of \$5,060 for \$2,119.45 was introduced in the city council of Toledo recently. The indebtedness to the city was incurred as a result of the establishment in 1943 of \$1.25 per hour inspection fees for county slaughterhouses, in protest against which Huss and Henry made no payments.
- W. H. Parris, for the past four years associated with the Norton, Kans., plant of the Seymour Packing Co. as plant superintendent, has been transferred to



HONOR RETURNED VETS

Prominent Indiana dignitaries, including Gov. Ralph F. Gates and Indianapolis Mayor Robert H. Tyndall, were on hand as Indianapolis plant of Armour and Company dedicated Veterans' Re-employment Service flag recently. Symbolizing Armour's program for employment of discharged war veterans, emblems on flag indicate that 169 former employes of the Indianapolis unit are in service, two have made the supreme sacrifice, seven ex-servicemen have returned to work with the company and 37 other veterans have been employed. Grouped about flag are (1. to r.) I. M. Hoagland, plant general manager; Governor Gates, and Mayor Tyndall.

the plant of the Metz Packing Co., Mankato, Kans., which is affiliated with the Seymour organization. His post at Norton has been filled by Jack Riley, former Seymour employe who was hospitalized in Kansas City for some time with a back injury.

- W. A. Duggan, sales manager of the Rhinelander Paper Co., Rhinelander, Wis., passed away on August 20.
- Samuel M. Rosenthal, owner of Samuels and Co., Dallas, Texas, packers and processors, has returned to his plant

Sgt. John Agar, Son of Packer, Will Marry Shirley Temple

Sgt. John Agar, 24, who will be married next week to Shirley Temple, famous 17-year-old actress, is the son of the late John G. Agar, pioneer Chicago meat packer. Young Agar and the onetime child movie star met at a swimming party two years ago and announced their engagement this spring. Before joining the Army in 1942 he worked for Abbott Laboratories, North Chicago pharmaceutical firm. Sgt. Agar expects to go overseas after completing his training and plans to attend college following his discharge from the service. He has not yet decided upon a profession, and says that Shirley's movie career is up to her.

- after a trip to California. He reports an enjoyable trip, but like most Texass is still unwilling to admit that there is any place better than the Lone Star State.
- Ex-Naval Lt. (sg) Donald G. Divine, who recently returned from extended service in the Pacific area, will cover the casing trade in the northwestern states for Sayer & Co., making his headquarters in the Field bldg., Chicago.
- The Morrell Magazine has received a certificate of award for its contribution to the success of the 1945 American Red Cross War Fund in participating in the Red Cross War Fund employe publication cover contest.
- S/Sgt. Fred J. Copeland, jr., Army Air Corps, son of Fred J. Copeland, executive of the Krey Packing Co., St. Louis, Mo., has returned to St. Louis on furlough after 35 missions over Germany and Italy, and will report later in California. In addition to the Air Medal with three clusters, Sgt. Copeland wears six battle stars and a Presidential unit citation.
- Use of antioxidants and other processing details relating to lard production were discussed by John Moninger, field representative of the American Meat Institute, at a luncheon meeting held at the Hotel William Penn, Pittsburgh, on September 11. In attendance at the luncheon were representatives of Fried & Reineman Packing Co., Oswald & Hess Co., The Henry Lohrey Co., Denholm Packing Co. and North Side Packing Co.
- OPA suits alleging that the firms failed to submit necessary records have been filed against five southwest Washington concerns. Named in the suits were Bishop Packing Co., Olympia; Schmauder's Packing Co., Chehalis; Federal Meat Co., Tacoma; Shelton Meat Co., Shelton, and Valley Packing Co., Tacoma.
- Details of a meat processing plant being planned at Dublin, Va., were discussed recently at a meeting of county agents and stockmen from nine counties. C. G. Randall, representative of the Department of Agriculture, Washington, outlined the operations of the contemplated plant.
- A break in the automatic sprinkler system in the basement of the Armour and Company unit at Hoboken, N. J., early this month set off a fire alarm but no damage resulted.
- Officials of the Oklahoma Rendering Co., Oklahoma City, met with union representatives early this week to iron out a labor dispute which resulted in a walkout of about 25 workers at the plant on September 8.
- Clougherty Bros., 3049 E. Vernon ave., Vernon, Calif., are installing additional refrigeration equipment in their plant at a cost of approximately \$15,-000, it is reported.
- J. A. Liston, poultry department, Swift & Company, Chicago, was a visitor in New York during the past week.
- George E. Stutz, long associated with the casing industry and well-known in

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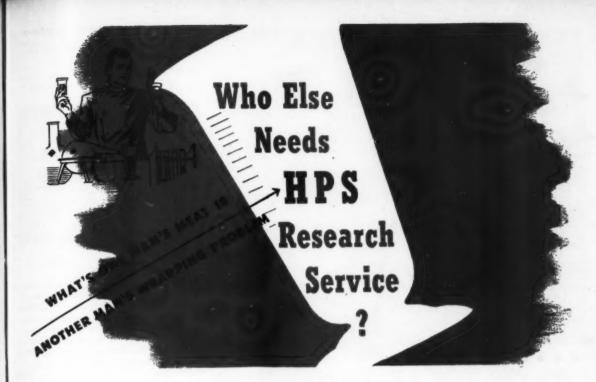
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15, 1945



G etting out supplies is every packer's problem. Seeing to it that they are safely wrapped is our job.

Packers who need the toughest, strongest papers available for protecting precious food products against moisture, weight and temperature changes rely on HPS stock papers almost exclusively.

BUT—for special needs and in the formulation of peacetime wrapping plans, they are turning to HPS research service.

Here, men with years of experi-

ence—thoroughly versed in the science of paper making—are constantly at work improving packer wrappings in general devising specific papers for special purposes and products.

Call upon this special service or visit the HPS laboratory at any time for developing a wrapping program entirely suited to your needs. One consultation may lead to immeasurable improvements

> in your whole wrapping set-up both now and for the highly competitive future.

H. P. SMITH PAPER CO. 5001 WEST SIXTY SIXTH STREET CHICAGO 38

WAXED, OILED, WET-STRENGTH AND LAMINATED PAPERS



NO SPOILAGE

• NO CONTAMINATION

INLAND STEEL CONTAINER CO. Container Specialists

No. 594Q

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TOP

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4532 SOUTH MENARD, AVENUE, CHICAGO 38, ILLINOIS

PLANTS AT: CHICAGO . JERSEY CITY . NEW ORLEANS

meat packing and sausage manufacturing circles, has joined Sayer & Co. and will be in charge of the Chicago office, located in Room 625, Field bldg.

• After 54 years of continuous service in the meat packing industry, Frank D.

McKeag, employment manager for Armour and Company, Chicago, re-tired this week. On September 11 he was guest of honor at a farewell party tendered him by 200 of his friends and associates. McKeag began his long career at the age of nine, and during succeeding years held many positions of



F. D. McKEAG

responsibility with Armour. He was one of the organizers of the Armour Plant Executives club, of which he was president for two terms.

- E. D. Henneberry, president of the Hull & Dillon Packing Co., Pittsburg, Kans., underwent a major operation at a local hospital during the past summer.
- The September issue of Trimmings, John Morrell & Co.'s publication for employes in service, was a special Victory number commemorating the service and bravery of American fighting men and women.
- William R. Anderson, who retired in 1938 after many years as a branch manager for the Cudahy Packing Co., died on September 9 at his home in New York City after a long illness. During the first world war he spent several months in England while in charge of important war contracts. Mr. Anderson was born in Worcester, England, and came to this country as a youth. He was well known in the meat trade in New York City and had many friends there.

Cornelius, West Coast Packer, Wins "A" Flag

The Department of Agriculture Achievement "A" award, reserved for food processing plants with unusually fine wartime production records, was formally tendered the Cornelius Packing Co., Los Angeles, Calif., September 11. The presentation was made by Capt. Milton A. Deiner, Army Quartermaster Corps, with Jay Hunsberger, production superintendent, accepting on behalf of the management.

Symbolic of the award, the "A" flag was raised to a place of honor by William F. Reel, veteran returnee. A token presentation of award pins, which all plant employes are privileged to wear, was made by Marvin A. Sloan, district director, Office of Supply, CCC, Department of Agriculture.

Stirring musical background for the ceremonies was furnished by the Los Angeles Port of Embarkation Army band.

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New Millar Plant to Be Completed Early in '46

Delays in shipment of essential materials and equipment together with manpower shortages have retarded construction work on the new plant of Millar Brothers, Philadelphia sausage manufacturers, and as a result the building. originally expected to be ready for occapancy this fall, will not be completed until about the first of next year, it has been learned. That the extra wait will be worth while is indicated by the innovations which will feature the new plant, according to Morris Fruchtbaum, architect, who has taken personal charge of all construction and engineering work.

The building in which the new Millar plant is to be housed was formerly a slaughterhouse. In planning its renovation, Fruchtbaum was able to double the cooling space in one section of the building through an ingenious engineering feat which necessitated elevating the roof 3 feet, filling in and insulating other parts of the building and lowering the deck on which the freezing units are located.

Two types of smokehouses will be installed in the new plant, one of them air conditioned. Other significant features of the new plant will include a curing room and canning department. In the manufacture of scrapple, special tanks with agitators will be employed. The building has its own railroad siding.

OVERTIME IN F. I. PLANTS

Federal meat inspection regulations dealing with payment by official establishments for overtime services have again been amended, according to Meat Inspection Division Memorandum 82, issued by A. R. Miller, chief of the division.

Under the new regulation, official establishments will be required to reimburse the Secretary of Agriculture for the cost of providing meat inspection services which may be required on any Saturday, Sunday or holiday, or for more than eight working hours of any day including Monday through Friday. The regulation provides for notification to the inspector in charge by the management of the establishment requesting the overtime inspection service sufficiently in advance of the period of overtime so that the inspector can make the necessary arrangements.

MEAT PURVEYORS TO CONVENE

The third annual meeting of the National Association of Hotel and Restaurant Meat Purveyors will be held at the Lake Shore Athletic club, Chicago, October 8, it is announced by Harry L. Rudnick, secretary and treasurer. Among speakers will be several high officials from the Office of Price Administration.



MELOWARD

NONFAT DRY MILK SOLIDS

helps improve sausage flavor...adds extra food value!

While you may have to yield on quantity these days, you're straining every effort to maintain the quality that made your reputation. That's one reason it will pay you to use MELOWARD—to uphold and add to your reputation as a maker of fine quality sausage or meat loaf.

MELOWARD not only improves sausage quality and flavor, but adds to its food value.

Unlike ordinary nonfat dry milk solids, MELOWARD is specially processed by Kraft for the specific needs of sausage makers. It is made from top-quality, fresh skim milk — dried by the roller process—quality-controlled from fluid skim milk to finished dry product. MELOWARD'S quality is uniform, highly dependable.

A food extra-not a "filler"

MELOWARD is not a "filler." It is a nourishing food product that improves sausage and meat loaf in many ways. It adds mellow flavor ... helps improve sausage color and texture ... acts as a mild binder that reduces crumbling and promotes cleaner slicing ... adds to keeping quality because of its high moisture-retaining properties. MELOWARD adds milk protein to the protein value of meat; adds other nutritionally important milk nutrients.

MELOWARD can be used economically in sausage since it absorbs from 1 to 1.7% its own weight in moisture. Being in dry form, it can be quickly and easily mixed into a wide variety of sausage products.

Phone or write your nearest Kraft office for full particulars.

Industrial Food Products, KRAFT FOODS COMPANY. General Offices: 500 Peshtigo Court, Chicago 90, Ill. New York, San Francisco, Atlanta, Minneapolis, Denison, Texas. Branches in principal cities.

A KRAFT PRODUCT

WPB REPORTS DEVELOPMENT OF POWER-OPERATED KNIFE FOR SKINNING HOGS

DEVELOPMENT of a power-operated hog skinning knife by the staff of the engineering college of Cornell University, working with the Portland Abattoir of Portland, Me., has been announced by the War Production Board's Office of Production Research and Development.

WPB said that the Cornell investigators, after trying many hog-skinning devices, have developed a power-operated knife which is an adaptation of the sheep clipper or wool shearer. Inserted between the skin and the carcass after the skin of the hog is slit with a sharp knife, the oscillating dull blade moving across the stationary blade, effectively produces a skin free of fat and without accidental cuts.

Apparatus has been worked out to hold the hog carcass in the best position for skinning, and to rotate it as the skinning progresses.

While the new cutting tool is said to

work well, and details of its manufacture will be freely furnished to any interested commercial mechanical tool maker, it is possible that a tool similar in shape to the slaughterer's knife, but consisting of two dull blades that reciprocate axially like those of a pair of scissors, might prove more practical.

WPB reported that some beef slaughterers are greatly interested in the new hog-skinning device since some of them believe that a similar tool would speed their operations in skinning cattle. Such a knife might also be useful for small packers skinning calves.

Although the tool for skinning hog carcasses will cut the hide cleanly from the legs and head of the hog, George Kern of the Portland Abattoir and the Cornell engineers believe that it is not economical to remove the hide from these parts. (It would not be desirable to remove the skin from many pork cuts in the form in which they are marketed at present.)

Hand Skinning Impractical

The project was originated in 1944 because of the critical shortage of leather in the United States. Hand has skinning has not been practiced in this country except on a very limited scale because the operation is difficult, expensive and time-consuming. Since hand skinning would have slowed production and might have resulted in the waste of pork fat, it was not encouraged by the government as a wartime measure.

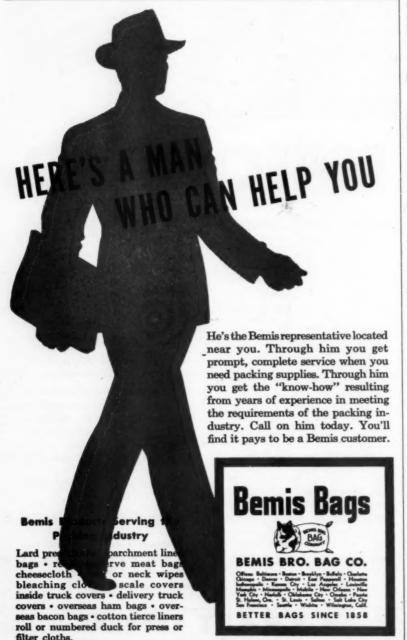
In 1944, THE NATIONAL PROVISIONE quoted a prominent packer operating man who said:

"Hog skinning is impractical working with the operating methods and setup we have today. In the first place a hog has no fell between the meat and skin. Separating the skin from the meat and fat requires slow, careful work ... perhaps a mechanical skinning knife such as the one used in some European plants is the answer. Rail skinning appears to be the best method; however, the hog's gam strings are not strong enough to stand the pull required. Perhaps some method of hanging can be devised in which the hind legs of the hog can be gripped in a sleeve similar to a cable sleeve.'

Even if the new method of skinning proves as feasible as reported by WPB, it is scarcely likely that the potential yield of hog skin would be anywhere near the 2,000,000,000 sq. ft. per year estimated by the board. Not all hogs can be skinned, the skin is required on some pork cuts and some hog skins are spoiled by use of excessive depilating temperatures, singeing, etc.

FINANCIAL NOTES

The board of directors of Wilson & Co., Inc., on September 7 declared a dividend of \$1.50 per share on the \$6 preferred stock for the period from August 1, 1945, to October 31, 1945, payable November 1 to stockholders of record on October 15.



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Frank Stripping Methods

(Continued from page 19.)

with sausage are placed in front of a blower unit in the holding cooler and the air blast dries out the product. Casings will also adhere to the meat when there is an insufficient amount of fat in the product. Improper cooking or showering may also make it difficult to remove the casings.

In the South and Southwest, where frankfurts are sometimes made with a high proportion of lean mutton or goat meat, or where an excessive amount of binder is used, the product may be exceptionally dry and may be difficult to peel. Variations in the composition of the product, cooking and smoking times and temperatures, holding cooler conditions, etc., cause fluctuations in the amounts peeled by the operators from day to day.

Mr. Dohm suggests that there is at less one very simple method of loosening the skin on sausage which is hard to peel. The cage of sausage is showered with luke warm water for several minutes, causing the fat to come to the surface between the casing and the meat. Since the sausage has been heated somewhat, the cage is pushed into the holding cooler for about 15 minutes to dry and rechill before peeling and packing. If the sausage is not dried and rechilled, mold may develop very quickly on the packaged product.

It should be noted, however, that this method of handling calls for re-heating the sausage and that the temperature must again be changed before peeling and packing. Subjecting the sausage to these additional temperature changes cannot be considered desirable according to modern processing standards.

FARM PRICE POLICY ESSAY BY AMI MAN GIVEN AWARD

An award of \$250 was made this week to Robert J. Eggert, associate director of the American Meat Institute's department of marketing, for his paper submitted in a prize contest to the American Farm Economic Association titled, "A Price Policy For Agriculture Consistent With Economic Progress That Will Promote Adequate and More Stable Income From Farming."

Total awards of \$12,500 were distributed among 17 other contestants in the nation-wide project to "stimulate national interest in improved price and income policies and methods for dealing effectively with farm price problems in the reconversion and post-war period." More than 300 contestants, including many of the foremost farm economists and agricultural leaders of the country, entered their appraisals and suggestions for farm price and income policies and programs.

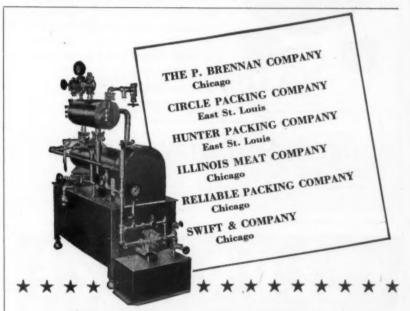
Mr. Eggert's prize-winning award was based on his presentation of improvements in the parity price formula. He developed a five-point program that was termed, "a middle way approach to a sound price policy for post-war agriculture." This program would include:

1) Encourage the use, by voluntary means, of educational opportunities and research procedure; 2) The use of a device similar to the British Wheat Act which permits prices of individual agricultural commodities to seek their market levels, and provides for deficiency payments to producers for the difference between market prices and minimum guaranteed level of returns; 3) Adjustments of these deficiency reimbursement levels from year to year between agricultural commodities; 4) The payment of deficiency reimbursements by the government only to producers following previously announced efficient production and marketing practices; 5)

The expansion of the school lunch program and food stamp plan techniques for low income families in periods of general depression, with recognition that one of the most effective ways of preventing accumulation of grain surpluses and of correcting nutritional deficiencies is to encourage use of grains in the form of livestock products.

STRETCHING FOOD USAGE

The Educational Department of the National Restaurant Association, Chicago, recently issued a 19-page booklet of "Point Saving Menus and Recipes" for the use of member restaurants.



A SALUTE to these packers of

ILLINOIS

... for their herculean efforts to supply history's greatest demand for food... for their prudence in averting the shortage of skilled labor and plant capacity by installing the Votator—a continuous, closed method of producing more and better lard practically automatically, without waste, in less floor space, at lower cost. The Votator unit shown here processes 3000 to 4000 pounds of lard per hour in less

than 18 square feet of floor space. Write to The Girdler Corporation, Dept. NP9-3, Votator Division, Louisville 1, Kentucky.



A CONTINUOUS, CLOSED LARD PROCESSING UNIT

BEWARE of Using Cheap Grinder Plates and Knives

They are an expense proven by the facts. They need regrinding often. They wear out in a short time. They require frequent replacement with new plates! Avoid all these expenses by using C-D TRIUMPH PLATES!



C-D TRIUMPH PLATES

are guaranteed for FIVE YEARS against regrinding and resurfacing expense. They are reversible and can be used on both sides. They give you two plates for the price of one.

C-D Triumph Plates can be had in all sizes, to fit any make of grinder. They have proven their superiority in all the large packing plants and in thousands of smaller plants in the United States and foreign countries.

Write for full details and prices!



THE SPECIALTY MFRS. SALES CO.

2021 GRACE STREET

CHICAGO 18, ILLINOIS

ILLBRONZE ALUMINUM PAINTS PLAY - ON QUARA! **MAINTAIN** YOUR

Guard your precious equipment against rust and deterioration with ILLBRONZE Aluminum Paintsi Walls, vats, metal parts, boilers, refrigerators, pipes and other equipment can be quickly and economically protected with ILL-

EOUIPMENT

BRONZE - a quality product. Consult your nearest hardware, mill supply or paint dealer. If not available, write for samples and prices.



ILLINOIS BRONZE POWDER CO., INC.

Dept. IM, 2023 S. Clark St., Chicago I6

Want Rationing End

(Continued from page 17.)

National Independent Meat Packers Association have collected from a representative number of meat packing companies throughout the country, figure showing the net realizations obtained in the months of June and July, 1945, from the products of each of the species of livestock. This information has been tabulated and reveals that the results of operations for the months of June and July, were inadequate for each of the species and that adjustments must be made immediately by the Office of Price Administration, retroactive to July 1, 1945, in order to comply with the Barkley-Bates amendment to the Emergency Price Control Act.

The Barkley-Bates Amendment provides, among other things, that "no maximum prices shall be established or maintained on products resulting from the processing of cattle and calves. lambs and sheep, and hogs, the process ing of each species being separately considered, which taken together, do not allow for a reasonable margin of profit to the processing industry as a group on each such species."

A special joint industry committee, representing the Institute and NIMPA. this week presented the facts to OPA Administrator Bowles and other government officials and urged immediate adjustment of the industry's returns since many packers will soon be ready to close their fiscal years.

Members of the special joint industry committee are: Thomas E. Wilson, Wilson & Co., Inc., chairman; C. P. Elsen, E. Kahn's Sons Co.; J. H. McCall, J. H. Allison & Co.; R. A. Rath, Rath Packing Co., and W. F. Schluderberg, Wn. Schluderberg-T. J. Kurdle Co.

The Office of Price Administration is making its own private survey of meat industry operating results to use in connection with making necessary adjustments required under the Barkley-Bates Amendment. It has asked 159 mest packing companies, located throughout the United States, to fill out a special questionnaire, showing the results of their operations for each species of livestock for the current fiscal year to date and for July, 1945.

Early this week Secretary of Agriculture Clinton Anderson told the New Mexico Cattle Growers Association that subsidies on cattle may be removed by April 1, 1946. He said that the date will be set far enough in advance so that feeders will know how to govern their purchases. Meat points will be cut when the beef supply is large enough, he stated, but he would not set a probable date for the end of rationing.

IMPORT CONTROLS EASED

The U.S. Department of Agriculture will remove ten commodities from the import controls contained in WFO 63 on or about September 15, 1945. Included in the commodities affected are hoof meal, horn meal and edible offal.

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Consumer Meat Survey

(Continued from page 21.)

change in quantity purchased of the various kinds and cuts of meat when the prices of all meats change in the same proportion.

About 95 per cent of the meat purchased by the families interviewed was obtained at independent groceries, super markets, or specialized meat, fish or poultry markets. The independent gro-ceries were most important, with about 43 per cent, and the super markets followed with almost 36 per cent of the total pounds.

Low income families purchased a larger share of their meat at inde-pendent groceries and a smaller share at the super markets than did the high income families. Negro families and families of continental European extraction purchased large proportions of their meat at independent groceries and large proportions of their poultry at public markets or from producers. Jewish families purchased a particularly large proportion of their meat at specialized meat, fish and poultry markets.

The families interviewed purchased about half of their weekly meat supply on Saturday; over 70 per cent of the poultry was purchased on Saturday and about the same proportion of the fish was bought on Friday. There was a tendency to purchase a larger proportion of the roasts and smaller proportions of the other cuts on Saturday. Steaks, chops, ground meat and stewing meat were in greater demand than roasts during week days.

Approximately 12 per cent of the meat items purchased by the families interviewed were purchased by telephone. There was considerable difference in the proportion of items purchased by telephone relative to income and season of the year. The high income families purchased about 30 per cent of their meat items by telephone, whereas low income families purchased only 3 per cent by this method. All income groups purchased fewer items by telephone in June than in March.

More than 88 per cent of the items purchased by telephone were obtained from independent groceries or meat markets. Although more than 35 per cent of the items were purchased at super markets, only about 5 per cent of the items purchased by telephone were obtained at this source.

POSTER FOR RETAILERS

The American Meat Institute has prepared a large two-color poster to be used in retail stores which will help inform consumers on the value of meat and its amino acids. The poster-"How Meat Helps Restore Our Convalescent Fighters" features the week's supply of meat served to a convalescent member of the armed forces. A supply of the posters is being sent to educational campaign participants for distribution to retailers by their salesmen.

SERVICE

When this business was founded it was dedicated to serving the meat packing industry. Our loyal customers know how well we have lived up to this creed. Even though we are hampered as you are by wartime restrictions - we have not and never will lose sight of our objective.

> VICTORY BEEF SHROUDS STOCKINETTE MEAT BAGS LARD PRESS CLOTHS . TRUCK COVERS

Great Lakes Permit Stamps are built to last and made to do a perfect job! Solid brass marking head is hand engraved with deep cut letters that make a clear, attractive imprint; not affected by water, grease or ink. Letters are regulation 1/4" high, engraved to match any permit number. Hardwood handle. Order now!

Need Meat Branding Ink? COME TO GREAT LAKES!

Our meat branding inks are full strength, pure, clear in color, economical. Violet and brown colors, in standard and quick dry types for all meat branding and stamping. Made in our own ink plant. None finer!



Extra letters or numbers over 4, 40c each. (Stamp shown is 7 characters, \$4.95).

Use this stamp with Great Lakes Violet Ink (meets BAI requirements) only \$1 per quart. Heavy-duty stamp pad \$1.50 es. Send your order.

Great Lakes makes a complete line of meat branding and marking equipment. We can fur-nish ingredients stamps, burning brands, roller branders, electric ink branders, cold ink stamps, etc., for any requirements. For proper equip-ment and satisfaction come to Great Lakes— America's largest manufacturers of meat brand-ers and branding inks.

GREAT LAKES STAMP & MFG. CO., INC.

2500 IRVING PARK ROAD

CHICAGO 18, ILLINOIS

GOOD NEWS!

MEAT RATIONING TO END OCTOBER 1ST.

EARLY END TO RATIONING WILL BRING **NEW OPPORTUNITIES AND PROBLEMS!**

Every manufacturer of sausage, specialty products and other manufactured or processed meat items should take immediate steps to prepare sales plans for ration-free business. You must prepare for increased fresh meat competition for the consumer's meat dollar.

Increased supplies of meats and ingredients used in the manufacture of sausage and specialties open new opportunities for adding to your present lines, and adding new taste appeal to present items. Without low point values to spur sausage sales, you must depend on extra quality and flavor to maintain your volume! We urge that you consult your Fearn representative immediately and make plans for the future. The Fearn man is informed on trends and opportunities in your locality, can help you adjust your manufacturing program to meet changed conditions.

Best of all, your Fearn representative can help you meet the threats of new competition by improving flavor and sales appeal, reducing costs, improving yields and increasing profits. Ask him for information!



Fearn Laboratories. Inc.

Manufacturers of Fine Food Specialties

701-707 N. Western Ave. Chicago, III.

NEW EQUIPMENT and Supplies

INVENTORY KIT

Distribution of a newly-prepared inventory kit, covering centrifugal pumps, V-belt drives and electric moters, is being made by the Allis-Chalmers Mfg. Co., Milwaukee, Wis. Because most equipment has been worked during wartime many more hours a year than in peacetime, calendar age means little, the concern points out. Through necessity, much equipment has been misapplied and repair has often depended upon ingenuity and baling wire, it is added.

The new kit will enable the user to determine the exact condition of each piece of equipment by placing it in one of the following seven categories: 1) Okay, 2) needs new parts, 3) will shortly require replacement, 4) needs immediate replacement, 5) needs reapplication, 6) is obsolete, or 7) has parts of second or third choice materials that were dictated by wartime shortages.

The new kit, now being distributed without charge, contains a set of three fact sheets, one for each type of unit, with suggestions for inventory procedure, and a set of three check lists which summarize the procedures and permit detailed appraisal of each unit.

ROTARY SLUDGE PUMP

Production has begun on a steam-jacketed rotary pumping unit for handling sludge and other viscous liquids, it is announced by the Blackmer Pump Co., Grand Rapids, Mich., manufacturers. The new unit has a capacity of 500 gpm. at 150 psi., and is powered by a 75 hp. gear-head motor with a speed of 155 rpm. on the drive shaft.

The pump construction is iron, bronze fitted, and the entire unit is mounted on a cast iron base. The steam jackets are suitable for pressures up to 125 psi. and are located on both heads. Units in capacities of 50, 90 and 200 gpm., with gear-head motor or reduction gear drive, are also available with steam-jacketed heads of this construction. All of the new units operate on the "bucket design," swinging vane principle, and are self-adjusting for wear.

FLUORESCENT FIXTURE

A fluorescent fixture designed to solve the dual problem of architectual harmony and ease in cleaning and replacing lamps is being marketed by R. & W. Wiley, Inc., Buffalo, N. Y. It is said that the new Wiley Recessed

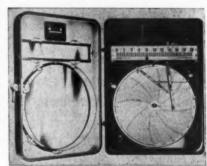
15, 1945

Troffer fixture will fit into as little as a 7 in. space between the true and false ceiling. The fixture is equipped with a Wiley E-Z servicer so the glass shield or louver may be opened or removed entirely simply by raising one side, sliding the shield over and dropping the low side.

The fixture is of welded steel construction with inside reflector and louvers finished in 85 per cent polymerized white, infra-red baked at a temperature of 300 degs.

RUNNING TIME CHART

An instrument for recording machine running time has been developed by the Bristol Co., Waterbury, Conn. The de-



vice provides a chart record of the total "on" time in hours, minutes and seconds, and also records the "off" periods and the time they occurred. The running time readings are magnified in such a way that the total operating time of a machine can be easily and accurately determined within a few seconds.

KEEPS CONDENSERS CLEAN

A new chemical development with lime solubilizing, fungi-static and detergent properties designed to inhibit slime growth and control formation of lime scale deposits in evaporative condensers and evaporative coolers has been announced by Oakite Products, Inc. of 20A Thames st., New York 6.

The material is a white powder, completely soluble, odorless and non-toxic. One ounce added to 10 gallons of makeup water in the sump is said to keep water sweet, prevent slime and hard lime scale from forming on coils, keep equipment clean and minimize need for maintenance. A free 4-page special service report fully describing application and giving further details is available on request.

New Trade Literature

Shipping Containers (NL 227).—How wirebound containers can save vital man-hours in the shipping department is told in a brochure released by the Wirebound Box Manufacturers Association. Wirebound boxes come at least two-thirds assembled, according to the booklet, substantially reducing labor time in the shipping division. To assure safe shipment, it is said that wirebound containers are scientifically tested to absorb all kinds of stresses, strains, shocks, impacts and overloads.—Wirebound Box Manufacturers Assn.

Corrosive - Resistent Concrete (NL 221).—Concrete floors, drains and machinery foundations which will resist corrosive action of meat plant wastes are described in a new 16-page booklet of the Atlas Lumnite Cement Co. Illustrations show floors which have been in service for ten years or more in such plants.—Atlas Luminite Cement Co.

Decorative Ribbons (NL 230).—
Packers wishing to give a distinctive touch to holiday wrappings for their products may be interested in an illustrated booklet issued by Taffel Bros. Shown and described are a multitude of gay ribbons with attractive designs for adding a decorative effect to hams and similar meat industry products suitable as gifts.—Taffel Bros.

Corrosion-Resistant Materials (NL 231).—A bulletin describing some of the corrosion-resistant materials and equipment now available through the U. S. Stoneware Co. has just been released. The booklet tells how such materials as ceramics, metals and their alloys, natural and synthetic rubber and plastics have been specially engineered and developed for specific corrosive services.—U. S. Stoneware Co.

Centrifugal Pumps (NL 233).—Basic information about various standard types of centrifugal pumps is included in a brochure published by the Deming Co. Most pump failures are due to misapplications caused by unfamiliarity with one or more basic facts about the pumps themselves, it is stated, and it was to correct these errors that the booklet was issued.—Deming Co.

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RECENT PATENTS

The information below is furnished by patent law offices of

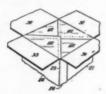
LANCASTER, ALLWINE & ROMMEL

468 Bowen Building Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 25c for each copy desired. They will be pleased to give you free preliminary patent advice.

NO. 2,381,026, LINED CARTON, patented August 7, 1945 by William H. Arthur, Chicago, Ill., assignor to Container Corporation of America, Chicago, Ill., a corporation of Delaware.

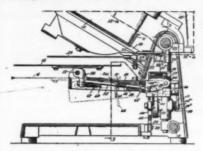


The carton may be collapsed flat and encloses an inner bag of flexible sheet material, which may also be collapsed within the collapsed carton.

NO. 2,383,907, PROCESS OF DE-STROYING BACTERIA, patented August 28, 1945 by Henry A. Beechem and Frederick W. Fabian, East Lansing, Mich., assignors to P. W. Bonewitz Co., Burlington, Ia.

Foods are treated, by these inventors, to destroy sporogenic bacteria, by momentarily contacting the surface of the same with an acid solution of a concentration not greater than 10 per cent and at a temperature not in excess of about 135 degs. F., and removing residual acid from the food. The acid may be citric, lactic or even hydrochloric acid.

NO. 2,381,016, STACKER FOR SLICING MACHINES, patented August 7, 1945 by John Jacob Waage, Stamford, Conn., assignor to Globe Slicing Machine Co., Inc., Stamford, Conn., a corporation of New York.

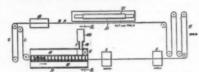


A movable pantographic device is provided for connecting the slice-receiving plate to a hanger for supporting the meat holder, whereby the plate is moved back and forth with respect to the slicing knife, in a rectilinear direction simultaneously with the movement of the holder, the pantographic device being actuated to lower the plate as the meat slices are stacked thereon.

NO. 2,381,813, TREATMENT OF ANIMAL TISSUE, patented August 7, 1945 by Joseph Epst, Chicago, Ill.

The meat is soaked at room temperature for a period of about 25 minutes in a tartaric acid solution having a pH of about 2.24, so that, after cooking, the meat will be tendered.

NO. 2,381,044, POULTRY HAN-DLING METHOD, patented August 7, 1945 by Chester B. Franz, Brentwood, Mo., assignor of one-half to Barker Poultry Equipment Co. of Iowa.

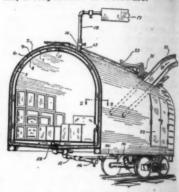


This inventor has applied some of the principles of mass production to cleaning poultry, in that the birds are hung at spaced intervals along a moving support, in such a manner that the several operators may hold the birds immovable for an interval.

NO. 2,381,242, FOOD COMPOSITION, patented August 14, 1945 by Carl W. Lindow and Joseph J. Thompson Battle Creek, Mich., assignors to Rellogg Co., Battle Creek, Mich., a corporation of Delaware.

Butter, lard and the like may stabilized, according to this pate, against oxidative deterioration by a corporating therein a relatively read proportion of hops or a water and a cohol-soluble extract of hops.

NO. 2,381,796, REFRIGERATOR CAR AND METHOD OF USING, patented August 7, 1945 by Beverly E Williams, Chicago, III., assignor to Industrial Patents Corporation, Chicago, III., a corporation of Delaware.



A layer of insulation overlies a free space, which latter is enclosed, made fluid tight, and provided with a number of channels for a temperature control (low temperature) fluid. Subsequently, the fluid is withdrawn by vacuumizing the free space to provide an insulation space.

NO. 2,383,352, CHEESE PACKAGE, patented August 21, 1945 by James E. Snyder, Akron, Ohio, assignor to Wingfoot Corporation, Wilmington, Del., a corporation of Delaware.

Employing a flat envelope of sheet material, the bottom of the envelope is spread to conform to the interior of a box, the envelope filled and the walls or mouth portion brought together and sealed.

NO. 2,381,019, PRESERVED CRAB MEAT AND PROCESS OF PRESERV-ING, patented August 7, 1945, by Henry F. Webb, St. Louis, Mo.

This process includes immersing the meat in an aqueous acid solution and thereby imparting to the meat throughout its mass a pH on the acid side substantially between the range of pH 4.7 and 5.2, removing the acid solution from the meat, and canning the meat while it is substantially dry.

GLASS CONTAINERS FREED

All restrictions on use of glass containers have been removed through an amendment to Order L-103-b. Control is retained over new tinplate closures, but no restrictions are imposed on use of closures made of any material other than tinplate or on use of used closures.



Basco TEX Genuine **ASTIC APRONS!** WATER-PROOF, ALKALI-PROOF. STAIN-PROOF, ACID-RESISTANT, OIL-RESISTANT

Topmost Protection

Will Not Crack or Peel



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DEUTES. , 1945 Basco-TEX Genuine Plastic Coated Aprons require no laundering. Just wipe off with a damp cloth. They save their small cost over and over again. They embody the utmost in wearing comfort and are built for maximum wear. More and more firms are daily swinging over to this modern method of clothing protection.

Consult Us For shower curtains, partitions, covers, bags and other items of plastic coated and standard textiles.

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ALL WHITE

27 x 36....\$ 6.88 per daz. 30 x 36.... 7.65 per daz. 36 x 40.... 9.35 per daz. 36 x 44.... 10.18 per daz.

Full Length Sleeves \$7.15 per dezen pair

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GRAY 27 x 38...\$ 8.40 per doz.
30 x 36...\$ 178 per doz.
36 x 40...\$ 11.90 per doz.
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Full Length Slooves
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27 x 36... \$12.90 per dex.
30 x 36... \$14.00 per dex.
30 x 36... \$14.00 per dex.
36 x 44... \$15.30 per dex.
36 x 44... \$2.50 per dex.
512.90 per dexen pair
Legalings, Hip Longth
\$23.50 per dexen pair
All Prices F.O.B. Chicage. Furnish
best priority, Minimum order 1 dexen 27 x 36.... \$6.27 per dez. 30 x 36.... 6.71 per dez. 36 x 40.... 8.35 per dez. 36 x 44.... 9.24 per dez.

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In all climates-in every season of the year from the Arctic to the Tropics PALCO WOOL Insulation insures positive control of uniformly low temperatures. PALCO WOOL does not absorb any moisture or odors. It will not settle, compact nor shrink. Moreover, it is extremely resistant to fire, vermin and insects.

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The Famous FULLER FIBER BROOM THE FINEST TOOL OF ITS KIND A SIZE AND WEIGHT FOR EVERY NEED

FLOOR BRUSHES
SCRUB BRUSHES
DUST BRUSHES
WET MOPS
DRY DUSTING MOPS
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SMOOTH LIKE THIS OVERNIGHT

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CLEVE-O-CEMENT

Cleve-O-Cement is a fast, permanent floor patch that can be applied to floors, wet or dry, in only a few minutes time. Permanently repairs worn, cracked, pitted or rutted floors. Simple and easy to prepare. No special tools necessary. Any handy man can do it. Bonds perfectly. Dries hard overnight, 28 times harder than ordinary cement. Resists water, steam, heat and cold. Saves time, labor and the expense of new floors.

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The effectiveness of sanitation procedures in your killing department depends to an important degree on using a detergent designed for this purpose. It must do the work easily, safely and quickly . . . remove all contaminating deposits from equipment or floors.

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PROVISIONS AND LARD Weekly Review

EUROPE TO BENEFIT AS CANADIAN MEATS ARE RATIONED AGAIN

MONTREAL.—Meat rationing was reimposed in Canada on September 10 and in butcher shops across the nation ration coupons and tokens became necesary to purchase the allowance of approximately 1½ lbs. of meat Canadians can get each week under the plan. The Wartime Prices and Trade Board made the announcement, disclosing that quotas on the slaughtering of cattle have been lifted temporarily and that the "freeze" order on all sales of canned meats has been rescinded. Canned meats will be included in the ration.

K. W. Taylor, food stores coordinator of the Prices Board, told Canadians in a nation-wide broadcast that meat rationing was being reimposed not only to help feed starving Europe but so that Canada could rightfully expect her fair share of commodities supplied by other countries, such as sugar, tea and regetable oils.

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The fighting had stopped, he said, but there was still the threat of death in Europe from hunger, cold, sickness and misery. The foundations of permanent peace could not be built on such an atmosphere and in reimposing meat rationing—which means more meat for overseas—Canada was only doing her part to help the general tight world food situation.

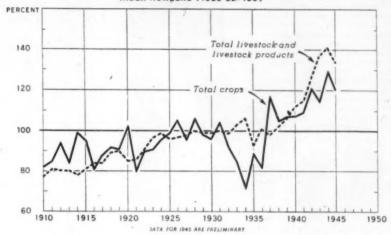
The new ration is "tighter" than the one Canadians experienced for more than a year before it was lifted in 1944 because of the shortage of shipping space to send meat abroad. Under the previous plan the consumer could use two coupons a week, each having various values depending on the type of meat purchased.

Processed and fancy meats were not included in the ration previously, but this time the only meat unrationed is beef, calf, pork, and lamb brains and heads and beef, pork and lamb tails. Poultry, game and fish, canned or fresh, are ration-free.

Donald Gordon, Prices Board chairman, has given Canadian housewives assurance that they will be able to get meat under the rationing plan, though perhaps not the kind they want. The approximate ration of $1\frac{1}{3}$ lbs. of actual meat per person per week is about the same as the ration in the U. S. when considered on a per capita basis.

In temporarily lifting slaughtering quotas, the Prices Board said there was a heavy run of slaughter cattle at present and that the regulations allowing noninspected slaughterhouses to handle only so many head were temporarily suspended so full use of facilities could be made.

VOLUME OF PRODUCTION OF CROPS AND OF LIVESTOCK AND LIVESTOCK PRODUCTS FOR SALE AND FOR HOME CONSUMPTION, 1910-45 INDEX NUMBERS (1935-39-100)



Production of crops and of livestock and livestock products for sale and home consumption in general have moved upward together during the past 36 years, with livestock and livestock products showing a more rapid rise during the recent war period than crops. Violent changes in crop production usually have been accompanied by an opposite movement in the volume of sales and home consumption of livestock and livestock products, reflecting the tendency to liquidate meat animals in years of poor crops and to build up inventories in years of good crops.

HOLIDAY AGAIN CUTS OUTPUT OF ALL MEATS

Meat production in federally inspected plants was reduced about 13 per cent last week, due to the Labor day holiday. The War Meat Board estimated production at 251,000,000 lbs., as against 290,000,000 lbs. a week earlier and 259,000,000 lbs. in the corresponding week a year ago.

The decrease in hog slaughter due to the holiday was less pronounced than for other classes of livestock, the 483,000 hogs slaughtered during the week being only 9,000 fewer than in the preceding week. Inspected hog slaughter in the corresponding week of 1944 amounted to 748,000 head. Last week's production of pork was calculated at 82,000,000 lbs., compared with 86,000,000 lbs. a week earlier and 106,000,000 lbs. in the corresponding week last year.

Inspected cattle slaughter was estimated at 293,000 head, a decrease of 56,000 from the preceding week but 34,000 more than a year ago. The output of inspected beef for the week approximated 133,000,000 lbs., compared with 161,000,000 lbs. a week earlier and 117,000,000 lbs. a year ago.

Last week's slaughter of calves was estimated at 147,000 head, a decrease of 31,000 from a week earlier and 8,000 under a year ago. Veal production for the three weeks under comparison was figured at 22,000,000, 25,000,000 and 21,000,000 lbs., respectively.

The number of sheep and lambs slaughtered was estimated at 338,000 head. This compares with 409,000 a week earlier and 382,000 in the corresponding week last year. Sheep slaughter has been running under a year ago since mid-June. Production of inspected lamb and mutton was estimated at 14,000,000 lbs., 4,000,000 lbs. less than a week earlier and 1,000,000 lbs. less than a year ago.

RENDERERS PLAN MEETING

Members of regional area No. 5 of the National Renderers Association will hold their annual meeting at the Morrison hotel, Chicago, on November 12, beginning at 10 a. m., it is announced by Theo. H. Ruff, secretary-treasurer. A majority decision of members is now being sought to determine whether a banquet and entertainment will be staged in connection with the meeting.

Members desiring room accommodations have been asked to write Mary A. Kaye, Convention Manager, Morrison hotel, Chicago, Ill., mentioning that they plan to attend the meeting and stipulating the kind of hotel accommodations they wish.



BUMP SANITARY PUMPS are positive action, self-priming that operate at any speed from minimum to maximum without churning action, vibration or agitation within the pump. And, they can be operated at slow speeds. Easy to clean and to maintain, there are no grease cups, no internal threads-only 2 moving parts. The liquid being pumped cannot be contaminated as the bearings are entirely separate from

the pumping chamber. Available in capacities from 1/2 to 300 GPM.





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MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS ‡Carcass Beef

Week ended
Sept. 12, 1945
per lb.
Steer, hfr., choice, all wts. . . 20%,
Steer hfr. good, all wts. . . 19%,
Steer, hfr., com, all wts. . 17%,
Steer, hfr., com, all wts. . 17%,
Cow, commercial, all wts. . 17%,
Cow, canner and cutter. . 13
Hindquarters, choice . . 23
Forequarters, choice . . 18%,
Cow, hdg. commercial, . 19

Cow, hdq., commercial19
Cow foreq., commercial16%
‡Beef Cuts
Steer, hfr., sh. loin, choice 32%
Steer, hfr., sh. loin, good
Steer, hfr., sh. loin, com251/2
Steer, hfr., sh. loin, util221/4
Cow, sh. loin, com251/2
Cow, sh. loin, util
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Steer, hfr., round, good21 %
Steer, Bfr., rd., commercial19
Steer, hir., rd., utility
Steer, htr., loin, choice29%
Steer, hir., 1911, good
Cow lein commercial 221/
Cow loin utility 90
Cow round commercial 19
Cow round utility 1614
Steer hfr. rib. choice
Steer, hfr., rd., commercial. 19 Steer, hfr., rd., utility. 1634 Steer, hfr., rd. utility. 1634 Steer, hfr., loin, good. 28 Steer, hfr., loin, good. 28 Steer, hfr., loin, commercial. 2334 Cow, loin, commercial. 2354 Cow, loin, commercial. 2634 Cow, loin, utility. 1634 Steer, hfr., rib, choice. 2444 Steer, hfr., rib, good. 28 Steer, hfr., rib, good. 28 Steer, hfr., rib, good. 28
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Cow short plate, commercial 1314
Cow short plate, utility 131/4

1Quot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.

†Veal-Hide on

tVeal prices include permitted addition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

*Beef Products

*Veal and Lamb Products Brains Calf livers, Type A..... Sweetbreads, Type A.... Lamb tongues

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweet-breads, brains & cutlets only) \$2.00.

**Lamb

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Black Pepper,

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**Quot. on lamb and mutton are far Zone 5 and include 10c for stockin-ette, plus 25c per cwt. for del.

*Fresh Pork and Pork Page

TOTAL TOTAL PRODUCTS
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Spareribs, under 3 lbs164
Roston butto 4/9 the
Boston butts, 4/8 lbs
Boneless butts, c. t
Neck bones4
CIES INVESTIGATION AND
Livers, unblemished as
Brains
CHEFS
Shouts, lesn ont
Snouts, lean in
Heads
Chitterlings
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ridbits, bind feet

Prices carlot and loose basis.

WHOLESALE SMOKED

MEATS
Fancy regular hams, 14/18 lbs., parchment paper
Fancy trim, brisket off, bacca, 8 lb. down, wrap
down, wrap. 23% Beef sets, smoked, Insides, D Grade. 25%
Outsides, D Grade

Quotations on pork items are loss, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

*VINEGAR PICKLED **PRODUCTS**

Pork fe					
Regular	tripe.	200-lb.	. bbl	 	27,00
Honey.	tripe,	200-lb.	bbl.	 	31.00

*BARRELED PORK AND

Clear fat back pork:
70- 80 pieces
80-100 pieces 23.1
100-125 piecea 28.5
Clear plate pork, 25-35 pieces 28.0
Brisket pork 26.1
Plate beef, 200 lb. bbls 31.5
Ex. plate beef, 200 lb, bbls 33.6
For prices on sales to War Procur
ment Agencies, see Amendment 26 t
RMPR 148, effective May 26, 1945.

*Quot. on pork items are for less than 5,000 lb. lots and include all permitted add., except boxing and loc. del.

SAUSAGE MATERIALS

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DRY SAUSAGE

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Prescuitto							•	 .37	4

ADDRESTIC SAUSAGE

IDOWESTIC SYRONG
(Quotations cover Type 2)
Perk sausage, hog casings 29%
mantfurts in sheep Casings 25 %
Belogna; natural casings231/4
Belogua, artificial casings221/2
Liver saus., fr., beef casings211/4
Liver saus., ir., beer castage 99%
Liver saus., fr., hog casings22%
ombit liver saus., DUE DUMES
Head cheese20
Name Wastered Couldes
Wheed lunch, natural casings 20 %
Tungue and blood29
Blood sausage24
Some
8000C
Peljsh sausage

\$\text{Prices}\$ based on zone 5, plus \$1.50 per cwt. for sales to retailers and purreyers of meals where no loc. del. in mañe. Prices include boxing or sackaging costs.

CURING MATERIALS

ED

...201/4

. \$23.50 . 23.50 . 23.50 . 23.50 . 24.50 . 31.50

	Cwt.
Nitrate of soda (Chgo. w'hse) in 425-lb. bbls., del Saltpeter, n. ton, f.o.b. N. X.:	8.75
Dbl. refined gran	13.00 14.00
Pure rfd. gran. nitrate of soda. Pure rfd. powdered nitrate of soda	4.00 noted
alt, in mis. car of 80,000 lbs. only, f.o.b. Chgo., per ton: Granulated, kiln dried Medium, kiln dried Eock, bulk, 40 ton cars	
Sayar— Raw, 96 basis, f.o.b. New Orleans Standard gram., f.o.b. refiners	3.74
(2%)	5.50
less 2% Dextrose, in car lots, per cwt.,	5.15
in paper bags	4.75

SPICES

(Basis Chgo., orig. bbls. bags,	bales.) Ground
Allapice, prime 28 Resifted 29	30 1/2 31 1/2
Chili powder 40	41
Zansibar 22 Ginger, Jam., unbl 28	26 31
Mace, fcy. Banda1.05 East Indies 95	1.19
E. & W. I. Blend Mustard flour, fey	90 34
No. 1	22 53
Paprika, Spanish Pepper, Cayenne	55 35
Red No. 1	131/2
Black Lampong 12 Pepper, Packers	131/2 151/2

SAUSAGE CASINGS

(F. O. B. Chicago) (Prices quoted to manufacturers

of sausage.)	
Beef casings:	
Domestic rounds, 1% to 1% in., 180 pack20 Domestic rounds, over	@25
1% in., 140 pack35 Export rounds, wide,	@38
over 1½ in45 Export rounds, medium,	@49
1% to 1% in Export rounds, narrow,	23
1% in. under	34 6 4 @18 @12
2 in	
2@2¼ in	@1.10
Dried or salted bladders,	
per piece: 12-15-in. wide, flat	4 @ 9 @ 614 4 @ 314 @ 2%
Hog casings:	
Extra narrow, 29 mm. & dn	2.4
mm. Medium, 82@35 mm Medium, 35@38 mm Wide, 38@43 mm1.3	2.4 2.10 1.8 5.61.6

SEEDS AND HERBS

	Whole for	Found Saus.
Caraway seed	1.00	1.15
*Cominos seed		26
Mustard sd., fcy. yel	25	
American		
Marjoram, Chilean		29
Oregano	12	15
*Nominal.		

OLEOMARGARINE

	domest										
	animal										
	churne										
	hurned										
Vegets	ible typ	pe.	 	0 1	 0	*	ι]]	94	l	oted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago14.55
Yellow, deodorized, salad or win- terized oil, in tank cars, del'd
Chicago14.93
Raw soap stocks:
Cents per lb. del'd in tank cars.
Cottonseed foots, basis 50% T.F.A.
Midwest and West Coast 31/4
East
Corn foots, basis 50% T.F.A.
Midwest
East
Soybean foots, basis 50% T.F.A.
Midwest and West Coast 3%
East
Soybean oils, in tanks, f.o.b.
mills, Midwest11%
Corn oil, in tanks, f.o.b. mills12%
Manufacturer to jobber prices, f.o.b.

PREFERRED GLASSINE **GREASEPROOF PARCHMENT** BACON PAK LARD PAK

DANIELS MANUFACTURING RHINELANDER, WISCONSIN CREATORS . DESIGNERS . MULTICOLOR PRINTERS

TELL US MORE, Teacher!

 Maybe you're like a lot of food technologists and salt buyers who have gone along thinking all salt is the same. Actually, various brands and grades and grains of salt differ in many respects.



Take solubility: In salting cheese, slow solubility of salt is highly important and desirable. For otherwise, salt is lost in the whey. On the other hand, in salting butter, salt must dissolve with lightning speed. If the butterfat is on the soft side-lacking in body-at certain seasons, butter salt must dissolve so quickly that over-working is avoided. Otherwise, the butter may become mottled or marbled-may lose its moisture, become leaky. Yet, if the salt is not properly dissolved, the butter may be gritty.



So we have definite solubility standards for Diamond Crystal Salt. Our Butter Salt, for example, dissolves completely in water at 65° F. in less than 9.8 seconds -average rate, 9.2 seconds. That is why so many quality-minded food processors depend on Diamond Crystal products, manufactured under strict qualitycontrol standards for solubility rate.



WANT FREE INFORMATION ON SALT? WRITE US!

If salt solubility enters into your processing, write our Technical Director. He will gladly recommend the correct Diamond Crystal Salt for best results. Diamond Crystal, Dept. I -12, St. Clair, Michigan.

DIAMOND CRYSTAL

USE NEVERFAIL 3-DAY HAM CURE

These days your customers are willing to pay for the best. Give them hams processed with NEVERFAIL 3-Day Ham Cure . . . for even, eye-catching pink color . . . for fine texture and uniform mildness . . . for that good, old-fashioned, full-bodied ham flavor . . . plus that special aromatic fragrance obtained only by using NEVERFAIL 3-Day Ham Cure. Write us!



H. J. MAYER & SONS CO.

WESTON TRUCKING & FORWARDING CO.

Specializing in Trucking Packinghouse Products Throughout New York Metropolitan Area

53 Gilchrist Street Jersey City, N. J.



THE BEST HAM ALSO SELLS BEST! MARKET PRICES New York

DRESSED BEEF CARCASSES

City Dressed

	heifer,											
	heifer,											
	heifer,											
	heifer,											
OW.	commer	181	*		9		۰				.19	

The above quotations do not include charges for koshering but do include 50c per cwt, for delivery.

KACHED BEEF CUTE

		10-11	-			
Steer,						
Steer,						
						1914
						17%
Steer,						
						1.214
						181
mener,	MALLY	Log.	CHRIS	MARKE	mag.	 ****0.38

Above quot, include permitted add, for Zone 9, plus \$1.50 per cwt, for

kosher del.	ring p	auto	50c	per	cwi		fo	r	loe
Steer,	hfr.,	rib,	cho	ice					254
Steer,	hfr.,	rib,	goo	d					24 1/4
Steer,	hfr.,	rib,	COB	amer	cial.				224
Steer,	hir.,	rib,	uti	lity.					20
Steer,									
Steer,	hfr.,	loin	. ge	od					291/
Steer.	hfr.,	loin.	CO	mme	rcia	١.,			244
Steer,	hfr.,	loin,	uti	lity.					21 %

Above prices are for Zone 9, plus 50c per cwt. for del. Add. for kosh. cuts, where permitted, are not included in prices.

*FRESH PORK CUTS Pork loins, fresh, 12 lbs. dn....25

Westers

Shoulders, regular22	
Butts, regular 3/8 lbs264	L
Hams, regular, under 14 lbs235	2
riams, regular, under 14 ibs207	4
Hams, skinned fresh, under	
14 lbs	K
Picnics, fresh, bone in22	_
Pork trimmings, ex. lean32	
Pork trimmings, regular 194	ı
Spareribs, medium	ú
Cit	
Pork loins, fr., 10/12 lbs263	ń
Shoulders, regular	Ķ
Butts, boneless, C. T32	•
Hams, regular, under 14 lbs285	M
Trame, regular, under 14 100	ş
Hams, sknd., under 14 lbs255	n
Picnics, bone in	И
Pork trim., ex. lean32	
Pork trim., regular193	14
Spaneths medium 101	3
Spareribs, medium	A
Boston butts, 3/8 lbs28	

*COOKED HAMS

Cooked hams, skin on, fatted,
8/down43 Cooked hams, skinless, fatted,
8/down

*SMOKED MEATS

CH

Fra

THU

8-10 · · · 10-12 · · · · 12-14 · · · · 14-16 · · ·

19-12 ... 12-14 ... 14-16 ... 18-20 ... 20-22 ... 22-24 ... 24-26 ... 25-30 ... 25/up ...

MON TH

LARD

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Refine Chic Ettle Chic Leaf, f.o. Neutr Chi Bhort

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Th

Reg. hams, under 14 lbs
Reg. hams, 14/18 lbs
Reg. hams, over 18 lbs
Reg. hams, over 18 lbs
Picnics, bone in.
Beef tongues, heavy

*Quotations on pork items are include than 5,000 lb. lots and include all permitted additions.

Sepi	. 1	2. U	nder	- 24	ю	-11	ha	١		-	Man 1	ь,
25.1	TO.	1918	IDM.	-	50	4					90	a.
100	to	1119	Ibs.								60.	-
120	KO	2.345	IDS.			-					50	
125.5	KO.	21223	IDB.								50.	a
154	TO.	171	Ibs.			_					90	8
172	to	188	lbs.					01			19,	ä
	-	-	E88		**							

Good, 50@275 lbs Commercial, 50@275 lbs	問題
*Quot. are for some 9 and in	clude

50c for del. An additional %e per cwt. permitted if wrapped in stack-

DRESSED SHEEP AND LAMPS

				•		-		•									
Lamb,	choice															٠,	311
Lamb.	good													ú		٠.	30
Lamb,	comme	erc	11	y	-				*		*	*	*			*	3
Muttor	goou	-ac	3	E L	101	ic ml	ä		*	*	*	*	*	٠	٠		15
Mutton	, utili	.,		۰	C	4		0.0		0		0	0	•		•)	-10
0	- 41			4			-										

TANOV MEANS

					-	-	w			
Tongues,	Тур	e A.				0.0	0			29%
Sweetbre	ads,	beef	. T	TV		A				 26%
Sweethre	ads,	veal	. Т	yp		A				 41%
meer km	пеув							9.0		 13%
Lamb fr	OR T	nor I	b							OSIZ.
Livers, b	eef,	Type	t A	0.0		0.0	0	0.4		 24%
Oxtails,	under	* %	Ib.	0.0		9.0	0	0.0	0	 P%

Prices 1, c, l, and loose basis for one 9. For lots under 500 lbs., add zone 9.

BUTCHERS' FAT

Shop fa	ıt		0						\$3.25	per	ewt.
Breast	fat								4.25	per	ewt.
Edible											
Inedibk	e sue	t			•				4.75	per	cwi.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended September 8, 1945, were reported as follows:

		Week Sept. 8	Previous week	Year
Fresh	ments.	pounds	26,778,000 27,537,000 3,874,000	19,979,000 35,577,000 9,277,000

Parkinghouse Equipment built by ST JOHN . TABLES . TRUCKS . TROLLEYS . GAMBRELS . HAND TOOLS . SPECIALTIES



or Details and Prices

GENERAL PURPOSE TRUCKS

Sturdy • Large Capacity • Easy Running

Ideal for handling heavy loads. Body is No. 12-gauge Steel, reinforced at corners with double pressed rim. The body is of all-welded construction, hot dip galvanized after fabrication.

Write for Circular Giving Specifications and Prices

Available with Wood or Steel Wheels



PROMPT DELIVERY

G. JAMES COMPANY

318 S. UA SALLE ST

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH	PRICES
CHOIL	

ork

fat la .821.5 21.90 30.27

IND

ended

1945

CASH PRICES	-	10	
		(Square Cut Seedless)	
CARLOT TRADING LOOSE,	PUBLIS	Fresh or Frozen	Cured
F.O.B. CHICAGO OR CHICAGO	200	Under 8 18 8-12 1714	19 181/2
THURSDAY, SEPT. 13, 19	46	12-16 16 16-20 1514	161/6
REGULAR HAMS		20-22 15	16
Fresh or Frozen	8.P.		
8-10 22 1/4	2214	D.S. BELLIES	
10-12 22 1/4	221/4	Clear	Rib
12-14 22 %	21 1/2	18-20 15	15
		20-25 15 25-30 15	15
BOILING HAMS		30-35 15	15
Fresh or Frozen	S.P.	35-40 15	15
16-18 211/6	211/2	40-50 15	15
18-20 2079	20 1/2	GREEN AMERICAN BELL	IES
SKINNED HAMS		16-20	141/
Fresh or Frozen	S.P.	20-25 25 and up	141/
10-12 241/4	2434	as and up	
12-14 24 1/4	24%	FAT BACKS	
14-16 23 1/2	23 12	Fresh or Frozen	Cured
18-20 22 1/3	221/2	6-8 11	11
20-22 221/2	221/2	8-10 11 10-12 11	11
22-24 221/3	2217	12-14 1114	
25-80 221/2	221/	14-16 11%	1114
25/ap 221/a	221/9	16-18 12 18-20 12	12
PICNICS		20-25 12	12
Fresh or Frozen	S.P.		

FUTURE PRICES

Short shank 1/2 over.

MONDAY, SEPT. 10, THROUGH THURSDAY, SEPT. 13, 1945

LARI	D			(þ	p	e	n	í		1	B	ľ	igh	ı	L	w	Close
																		offerings
																		offerings
luly	٠.	٠.	•			١	٠,	٠.	٠.	•	•		٠.	Ne	,	bids	OF	offeringe

WEEK'S LARD PRICES

Prices of prime steam lard for the week are reported as follows:

		P. S. Lard Loose	Raw Leaf
Sept. Sept. Sept.	1013.80b 1113.80b 1213.80b 1313.80b 1413.80b	12.80b 12.80b 12.80b 12.80b 12.80b	12.75n 12.75n 12.75n 12.75n 12.75n

Packers' Wholesale Prices

Refined lard tierces, f.o.b. Chicago C. L
Kettle rend., tierces, f.o.b.
Chicago C. L
Leaf, kettle rend., tierces, f.o.b. Chicago C. L
Neutral, tierces, f.o.b.
Chicago C. L
Shortening, tierces, c.a.f16.50

EASTERN FERTILIZER MARKETS

New York, Sept. 12, 1945

A few cars of cracklings were sold at the ceiling price of \$1.25 f.o.b. New York with no sales reported of tankage or blood. The South American situation is the same and little change is expected for some time to come. August fertilizer sales showed a 22 per cent increase over the same month in 1944. A heavy planting of fall crops is looked for.

FERTILIZER PRICES

OTHER D.S. MEATS Fresh or Fresen

Regular plates...114 Clear plates....104 Jowl butts....104 Square jowis...114

BELLIES.

BASIS NEW YORK DELIVERY

Ammoniates Ammonium sulphate, bulk, per

ton, basis ex-vessel Atlantic
ports\$29.20
Blood, dried, 16% per unit 5.53
Unground fish scrap, dried.
11% ammonia, 16% B.P.L.,
f.o.b. fish factory 4.75 & 10c
Fish meal, foreign, 111/2 % am-
monia, 10% B. P. L., c.i.f.
spot 55.00
September shipment 55.00
Fish scrap (acidulated), 7% am-
monia, 3% A. P. A., f.o.b.
fish factories4.00 & 50c
Soda nitrate, per net ten, bulk,
ex-vessel Atlantic and Gulf
ports 30.00
in 200-lb, bags 32.40
in 100-lb. bags 33.00
Fertilizer tankage, ground, 10%
ammonia, 10% B. P. L.,
bulk 4.25 & 10e
Feeding tankage, unground, 10-
12% ammonia, 15% B. P. L.,
bulk 5.53

Phosphates

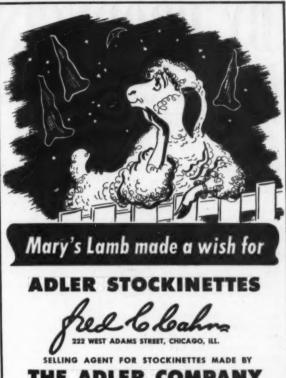
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works\$42.00	
Bone meal, raw, 41/2% and 50%, in bags, per ton, f.o.b. works. 40.00	
Superphosphate, bulk, f.o.b. Baltimore 19% per unit 65	

Dry Rendered Tankage

45/50% protein, unground.....\$ 1.25

CORN-HOG RATIO

For the week ended September 1 at Chicago, hog corn price ratio based on all hog purchases was 12.3 and based on barrows and gilts was 12.5. No. 3 yellow corn on that date was \$1.80 per bu. A year earlier the ratio for all purchases was 12.4 and for barrows and gilts was 12.7. No. 3 yellow corn was quoted at \$1.155, the ceiling.



ADLER COMPANY WORLD'S LARGEST KNITTERS OF STOCKINETTES



BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOW AND GREASES .- With the termination of livestock slaughter quotas there is hope that overall production of tallows and greases will show an increase in the near future. This will probably increase tallow output first, for marketings of cattle are running heavy and are expected to continue so well into the fall season. However, the grease situation is another story. Hog processing continues to run at about the lowest levels of the season and the first showing of spring farrowed pigs is awaited. Sizable marketings of hogs are still for future dates. Meanwhile, there is routine business conducted on both tallows and greases with most grades represented in the movement. There have been no signs of easing restrictions; controls on fats and oils continue to be about the tightest for any commodity and will probably be retained for the balance of the year.

Included in grease sales this week were choice white at 8%c; B-white, 8%c; A-white, 8%; yellow, 8%c; and lower grades at maximums. Tallow sales included fancy at 8%c; choice, 8%c, and special at 8%c.

NEATSFOOT OIL.—The market on neatsfoot oil is not fully established and very light offerings fail to give the market a real test. With controls off now there appears to be a little weakness in the undertone of the market and buyers are talking under the ceiling.

STEARINE.—Market is steady and unchanged. Prime oleo stearine is quoted at 10.61c and yellow grease stearine at 8.50c.

OLEO OIL.—No trading reported and quotations holding at the ceiling.

GREASE OIL.—Trading is slow and market steady. No. 1 grease oil is quoted at 14c; prime burning, 15 1/4c and acidless tallow oil, 13 1/4c.

VEGETABLE OILS

Cutbacks in government purchasing orders on behalf of the Army have been confined mostly to meat and food products, but there are indications that new stop orders will be reflected in the vegetable oils market. The termination of orders will not be directly for oils, but for products made from various vegetable oils, and the trade believes there may be a better balance in the supply and demand situation. In fact, it was reflected somewhat in the market this week in that demand slowed down just a little, but with offerings of all oils very light there was no change in quotations. There was no action on any controls this week so restrictions remain almost as tight as before the war ended.

SOYBEAN OIL.—With indications of a huge crop of soybeans for this year, production of the oil may be sufficient to take up the expected slack in cotton-seed oil. While there is a little trading reported almost daily, business is considerably lighter than a few weeks ago. Most of the oil now moving is going on earlier contracts,

OLIVE OIL.—Practically no trading is reported in olive oil for the domestic product is very scarce and imported oil is absent. No hope is held for exports for some time to come.

PEANUT OIL.—There is hope that trading may be revived in this market shortly. The government has cancelled orders for peanuts and with a good crop this year crushings promise to be heavier. No sales are reported and the trade is waiting for new crop oils to be offered.

COTTONSEED OIL.—The futures market for cottonseed oil continues to be inactive with bidding firm and most contracts at the ceiling. The spot market is quiet due to lack of offerings, but demand appears to be a little lighter.

BY-PRODUCTS MARKETS

Production continues to be very light for all by-products. Full ceiling prices are quoted with demand broad and trading light. Better output of some products is expected when cooler weather comes, but the price list may be firm for a long time.

Blood

			Unit
Unground,	loose	 ***********	85.53*

Digester Feed Tankage Materia's

	and a second of the
Unground, per unit	ammonia
Liquid stick, tank	cars

Packinghouse Feeds

								ariots, per ion
65%	digester	tankage,	bulk					178.00
60%	digester	tankage,	bulk					TLOS
55%	digester	tankage,	bulk					95.00
50%	digester	tankage,	bulk					60.00
45%	digester	tankage,	bulk					84.00
50%	meat, be	one meal	scraps,	bu	ik			75.66
†Blo	od-meal					***	****	80.450
Spec	ial stean	bone-me	al			56	.006	155.00
†B	ased on	15 units	of amn	noni			-97	

Bone Meal (Fertilizer Grades)

					er ton
				50	
Steam,	ground,	2	de	2635.6	0@36.m

Fertilizer Materials

High grade tar	akago g	Burrow		Per ten
10@11% am	monia .			3.85@ 4.00
Bone tankage,	ungroup	d, per	ton	30.00@31.00
Hoof meal				4.25@ 4.10

Dry Rendered Tankage

Hard	pressed	and	ex	peller	unground	3365
*55%	protein	or l	ess.			
*55 to	75% 1	rote	in			1.2

Gelatine and Glue Stocks

	(limed)\$1.60° (green salted)
	es (green, salted)
Cattle jaws, sku	Per tal
	and trim, per lb 7% 67%

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs	Fee ton
Round shins, heavy	.870.00@80.00
light	
Flat shins, heavy	. 65,00@70.00
light	
Blades, buttocks, shoulders & thighs.	
Hoofs, white	
Hoofs, house run, assorted	

Denvered Unicago.

Winter	coil dried,	per te	m		 				.1	1			00.00
Summe	r coil dried	, per	ton.	0						35.	00	61	17,500
	processed,												
Winter	processed,	gray,	lb	0	0.0		0	0	0				8
Cattle	switches			0	0 0	0	0	0	0 0		4	0	4%

Animal Hair





ETS

prices d tradprod-reather

Ammonia . . . \$5,530

.....85.58

Cariote, per ton . \$76.28 . 71.04 . 65.08 . 60.28 . 54.88 . 70.00 . 80.45*

.... 1.25

...\$1.00

Per tin .\$45.00s 74674

Per ton 00@80.00 70.00

00@70.00

nominal 00@45.00

0@87.50u

5, 1945

ROOT AND HAIR!

Simple to use! Fast! Economical! Carcasa is dipped in melted Brisgo . . . or Brisgo is brushed on. This gives hog a neat plastic union-suit fastened securely to every bristle. Next, this is peeled away and there's your hog-clean as a whistle! Note: Brisgo may be reclaimed and re-used.



HIDES AND SKINS

All hide markets cleaned up last week except country market - Aug. inspected cattle kill second largest on record for period—Next buying per-mits due September 24.

Chicago

HIDES .- Execution of the last trading permits, which expired Sept. 8, left the packer hide market closely sold up, here and at outside points, with full ceiling prices paid for all selections. The new style buying permits, specifying only the number of hides and not the market in which buyer is to obtain them. naturally resulted in tanner buyers trying as far as possible to obtain their supplies in the big packer market. The next buying permits, expected Sept. 24, will probably be of the same type.

The better known small packer productions moved early in the trading period at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands. What hides remained were taken during the second week of the trading period, when buyers were unable to obtain big packer descriptions.

The country hide market felt the effect of this discrimination by buyers. Good light average country all-weights of current take-off, free of rendered hides, moved early at the ceiling of 15c flat, trimmed, or 14c untrimmed, with brands going at a cent less. Heavy stock, 50 lb. and up, of fairly recent take-off, ranged down to 1/2c less; some lots of older take-off, with renderers included, sold at a cent under the ceiling, with more offerings available. Production of country hides was at about the low time of the year last month and, with the cooler weather and ample supply of cattle, should begin soon to increase. However, dealers report collections showing no increase so far.

Offerings in the Pacific Coast market were a little short and readily absorbed at the ceiling of 13%c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points.

Federally inspected slaughter of cat-

tle during August totalled 1,292,103 head, the second largest August of record, being exceeded only by the 1,339,-198 reported for Aug. 1944; July 1945 kill was 1,049,931 head. Total for first eight months of 1945 was 9,070,906, as against 8,588,972 for same period of 1944.

FOREIGN WET SALTED HIDES .-At the opening of the week, 25,000 Argentine frigorifico hides were reported sold; of these, 5,000 were booked for Sweden, with the remainder going to Britain or buyers who usually act for that country. Later, 6,000 Nacional standard steers sold to Britain, and 1,000 more to the States, at unchanged

CALF AND KIPSKINS .- Federally inspected kill of calves, which includes kips, totalled 608,685 during Aug., as against 482,051 for July, and 756,149 for Aug. 1944; the Aug. 1945 kill was second largest Aug. of record, being exceeded only by Aug. 1944, and was the largest for any month so far in 1945; in fact, it was exceeded only by the last six months of 1944. Total for first eight months of 1945 was 4,152,679, as compared with 4.554,252 for same time 1944.

However, there is a broadened demand for all calf and kipskins, and all markets were cleaned up last week at full ceiling prices as previously quoted, with most of packer and city skins moving on New York selection.

SHEEPSKINS .- Production of packer shearlings is running over 95 percent No. 1's now, with a good demand from mouton buyers. Market is quotable \$2.00@2.15 for No. 1's, \$1.10@1.20 for No. 2's, and 85@90c for No. 3's. About eight cars were reported in one quarter at \$2.02 to mostly \$2.15 for No. 1's, with just a few No. 2's at \$1.10, and No. 3's at 90c; three more cars No. 1's moved at \$2.15, and one mixed lot at \$1.25 for No. 2's and 85c for No. 3's. Pickled skins continue in good demand and sold ahead at individual ceilings by grades; market quoted \$7.75@8.00 per doz. packer production sheep and lambskins. Packer wool pelts are quotable \$2.55@ 2.60 per cwt. liveweight basis for westerns, and \$2.30@2.35 per cwt. fer ra. tives, with a rather good demand w ported.

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CHICAGO HIDE QUOTATIONS

	PACKER I	HIDES	
	Week ended Sept. 13, '45		Cor. week, 2944
Hvy. nat. strs. Hvy. Tex. strs. Hvy. butt		@1514 @1414	915% 016%
brnd'd strs Hvy. Col. strs.		@14%	614% 614
Ex-light Tex. strs. Brnd'd cows		@15 @1414	918
Hvy. nat. cows. Lt. nat. cows.	@1514	@15% @15%	@151/ @151/ @151/
Nat. bulls Brnd'd bulls Calfskins	@11	@12 @11 2314@27	112
Kips, nat Kips, brnd'd	@20	@20 @17%	@20 @17µ
Slunks, reg Slunks, hrls	@1.10 @55	@1.10 @55	01.10 055

CITY AND	OUTSIDE	SMALL PA	CKERS
Nat. all-wts	@15	@15	@15
Brnd'd all-wts., Nat. bulls	@14	6114	@14
Brnd'd bulls	@101	@1034	@11½ @10½
Calfskins2		201/2 @ 23	2014 623
Kips, nat Slunks, reg	@18	@18	@18
Slunks, hrls	@55	@1.10 @55	91.10
All packer hide	Ila bue so	only and blue	100

	COUNTRY	HIDES	
Hvy. strs1	14%@15	14%@15	615
Hvy. cows 1	14% @15	14%@15	685
Buffs	@15	@15	6035
Extremes		@15	@15
Bulls	@11%	@11%	@1114
Calfekine	6 @18	16 @18	16 6118
Kipskins	@16	@16	616
Horsehides	3.50@8.00	6.50@8.00	6.5068.00
All commisses his	den and shi	ma amakad	

SHEEPSKINS Pkr. shearlgs...2.10@2.15 2.10@2.15 @1.25 Dry pelts2514@26 2514@26 254@26

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Sept. 8, 1945, were 4,697,-000 lbs.; previous week 5,855,000 lbs.; same week last year, 3,899,000 lbs. January 1 to date, 251,421,000 lbs.; same period a year earlier, receipts were 202,576,000.

Shipments of hides from Chicago for week ended Sept. 8, 1945, were 3,826, 000 lbs.; previous week 4,323,000 lbs.; same week last year 3,221,000. January 1 to date, 157,934,000 lbs., compared with 152,298,000 lbs. last year.

Contribute to the Red Cross.

FACTS ABOUT ROTARY PUMPS

These bulletins tell you why and how

BLACKMER

COMPANY

Grand Rapids 9, Michigan

1908 Century Avenue DEPENDABLE PUMPS FOR PROCESSING INDUSTRIES POWER PUMPS - HAND PUMPS - EZY-KLEEN STRAINERS



Boning Incentive Prices in RMPR 169 Abolished

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Provisions authorizing Office of Price Administration regional administrators to grant incentive prices on sales of frozen Army boneless beef by non-slaughtering processors having a gross margin on this item of less than 75c per cwt have been revoked in Amendment 58 to RMPR 169. Any incentive prices in effect before September 13, 1945, will remain in force, but may not be extended beyond October 15, 1945, according to the amendment.

The incentive prices were intended to encourage non-slaughterers to enter into production of frozen Army boneless beef at a time when demands for the product could not be met by slaughterers. The amendment also extends the deadline for sellers of prefabricated meat cuts to elect to use corresponding three-month periods of 1941 and 1942 as a basis for determining their quotas for sales to purveyors of meals. The deadline has been extended from the former September 1 to December 1,

Danish Food Exports Under Pre-War Level

Danish food exports for the last half of 1945 are now expected to reach 55,000 short tons of pork, 33,000 short tons of butter, 1,100 short tons of eggs and 7,700 short tons of sugar, according to the Office of Agricultural Relations, U. S. Department of Agriculture.

Denmark also currently has a beef cattle surplus above domestic requirements of 200,000 head, the equivalent of about 55,000 tons of beef. Export slaughter capacity is sufficient for the production of 18,000 tons by the end of

Assuming that present feed supplies and export prices will continue, Danish exports for 1946 are expected to total 110,000 tons of pork, 55,000 (short) tons of butter, 3,300 tons of eggs and 25,400 tons of sugar. These tonnages would represent about one-third of prewar export levels in the case of pork and less for other items.

WEEK'S CLOSING MARKETS

TWO MORE MEAT PLANTS TO RECEIVE "A" AWARD

Hunter Packing Co., East St. Louis, Ill., and Bernard S. Pincus Co., Philadelphia, have been named to receive the U. S. Department of Agriculture "A" award for outstanding food production records, it is announced. Dates of the formal ceremonies will be released later.

At the same time, it was announced that the E. Greenebaum Co., New York, has been named to receive the "Star" award, signifying its second year of noteworthy wartime food production.

MPR 469 VIOLATIONS

OPA's enforcement staff is working to end illegal practices in connection with the purchase of hogs, Chester Bowles, Administrator of the Office of Price Administration, declared this week in notifying industry trade groups that he has received reports of widespread violations of MPR 469. Many of these violations take the form of buying sows at ceiling prices established for barrows and gilts.

Watch Classified page for good men.

EVENTIONS

PATENTS

FRIDAY'S CLOSING

Provisions

Activity in all pork cuts continues at a very low ebb, with little prospect of improvement until live runs show a considerable increase. Most trading now reported is in part-car lots. The lard market is also tight and trading is very limited.

Cottonseed Oil

September 14.31n; October 14.10@ 14.31; December 14.31b; March 14.31b; May 14.31b. No sales.

PRICE CEILING CASES

Armour and Company and 19 of its employes have been indicted by a federal grand jury in Philadelphia, Pa., on charges of alleged conspiracy to violate OPA price regulations by means of tie-in sales to retailers and jobbers.

In Chicago, subpoenas were issued this week by the Circuit court calling for the appearance of Armour and Company and Wilson & Co. district sales managers for questioning on charges that salesmen made overceiling sales of meat to retailers.

PATENTS • TRADE-MARKS • COPYRIGHTS

Protect YOUR EQUIPMENT, PRODUCTS and PROCESSES by patenting:

- Inventions relating to equipment and combinations thereof.
 Inventions relating to new products.
 Inventions relating to new processes and compositions of
- Protect your trade-marks by registration in the United States Patent Office.
- 5. Copyright your new labels, display prints and advertising

We shall be pleased to advise you concerning the manner in which you can successfully secure any of this industrial protection mentioned above. We will send froe, upon request, a copy of our booklet concerning patents, trade-marks and copyrights.

LANCASTER, ALLWINE & ROMMEL

Established 1915

WASHINGTON S, D. C.

SAVE MONEY WITH NIAGARA

NIAGARA Air Conditioning Fan Coolers and Spray Coolers cut costs of freezing, pre-cooling and storage in packing plant applications. Their asses saves weight and value in foods because they prevent the cooling process from drying out the

Niagara "No Frost" prevents ice formation on coils—gives full time operation at full capacity. Completely automatic.

Representatives in principal cities. Address inquiries to

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37 W. Yan Buren St. Fourth & Cherry Bidg. 673 Ontario St. CHICAGO S, ILL. SEATTLE 4, WASH. BUFFALO 7, N.Y. District Engineers in Principal Cities





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LIVESTOCK MARKETS Weekly Review

August Inspected Slaughter Reaches **Another New Low**

VOLUME of livestock slaughtered in federally inspected plants during August was at the lowest level of the year and the smallest for any month since the start of World War II. In-creased processing of cattle and calves, which was heaviest of the year, was more than offset by further declines in number of hogs and sheep and lambs

Cattle slaughter at 1,292,103 head reflected the seasonal heavy marketings of grass fed stock. While the August total was a new record for the year it is believed that totals for the present month and perhaps later this year may still be larger. Cattle have been slow reaching markets this fall because of good pasture conditions, but cold weather will start many to market within the next few weeks.

Marketings of grass cattle got under way earlier in 1944 than this year and as a result August, 1944, slaughter at 1,339,198 head was above this year. Calf slaughter for the month under review was 608,685 head, compared with 756,-149 head a year earlier. It was the largest monthly slaughter of this class of livestock since last December.

Only 2,205,747 head of hogs were slaughtered during August, the smallest total for any month since September, 1937. The decline compared with the same time of last year was consistent with other comparable periods so far this year in that there was a loss of 46 per cent. At no time last year did hog slaughter dip under 3,500,000 per month and that low point was reached during September. Volume of slaughtering so far this month has been light

FEDERALLY INSPECTED SLAUGHTER

	1945	1944
January	,283,280	1,141,081
February	1.148,593	1,042,515
March	1.212.531	1,056,554
April	SITN NSHIP	938,708
May	1.045,454	989,457
June	1.060.124	1,002,875
July		1,078,584
August	1.292,103	1,339,198
September	.,	1,310,310
September	***	1,450,572
November		1,335,737
December		1,274,746
	**	*****
	Hogs 1945	Hogs 1944
January	5,299,107	7,839,352
February	3.267.348	7,379,971
March	3,473,655	7,165,319
April	3.051.125	6,289,588
May	3 375 402	6,642,616
June	381 810	6,095,126
July August	2 759 479	4,795,042
August	9 905 747	4,145,212
September	6,400,111	3,520,588
October		4,223,255
November		5,258,194
December		5,662,719
December	***	0,002,119
	Sheep	Sheep
	1945	1944
January	2.073.235	1,932,987
February	1 559 643	1,500,763
March	1 723 267	1,537,798
April	1 522 890	1,378,388
May	1 824 086	1,093,888
June		1,822,971
July	1.741.939	1,897,550
August	1 549 696	1,923,765
Sentember	1,000,000	2,002,641
September		2,238,346
November		2,012,588
December		1,933,884
December		1,000,004
	Calves	Calves
	1945	1944
January	559,505	467,777
February	442,259	441,196
March	574,961	564,596
April	477,294	555,083
May	522,027	541,341
June	485,897	594,453
July		633,657
August	608,685	756,149
September		753,123
October		919,599
November		873,919
December	***	668,766

EIGHT MONT	HS' TOTA	LS

	Cattle	Hogs	Sheep
1945	9,070,906	26,806,675	13,913,586
1944	8,588,972	50,352,226	13,688,110
1943	6,816,131	39,788,685	13,648,077
1942	7,908,398	34,035,720	12,757,525
1941	6,877,706	29,114,394	11,880,170
1940	6,235,104	31,264,381	11,265,657

and it is possible a new low point may be reached.

LIVES Live reporte

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The long awaited tapering off of sheep and lamb slaughter finally became a reality during August when the 1.562,636 total was lightest since April and sharply under a month earlier, also running smaller than a year ago when almost 2,000,000 head were killed.

Crop Estimate Assures Ample Livestock Feeds

The Department of Agriculture this week forecast a 1945 corn crop of 3,-069,055,000 bushels, compared with 2. 844,478,000 estimated on August 1 and a 1944 production of 3,228,361,000 bushels. The estimate was based on Septem. ber 1 conditions.

The yield per acre is now estimated at 33.3 bushels compared with 33.2 a year ago. This indicated bumper com crop, coupled with the record oats crop, and above-average barley crop and a large grain sorghum crop, places the prospective feed grain supply per animal unit for the 1945-46 feeding season at a new record high level.

The report warned, however, that many crops, especially corn, are still in danger of an early killing frost.

JULY FATS PRODUCTION

Factory production of animal and vegetable fats and oils, as reported by the Bureau of the Census, was:

July, 1945	June, 1945
Vegetable oils387,505,000	453,762,000
Lard, rendered1 99,117,000	111,476,000
Tallow, edible 8,443,000	9,477,000
Tallow, inedible 68,042,000	08,789,000
Neatsfoot oll 161,000	172,000
Fish oils 17,535,000	11,263,900
Oleo oil 3,935,000	4,840,000
Stearin, animal, edible 1,546,000	1,772,000
Stearin, animal, inedible. 3,415,000	3,839,000

Including neutral lard and rendered pork fat.

'SPEED

INDUSTRY'S MOST URGENT DEMAND

FORT WAYNE, IND. DETROIT, MICH. DAYTON, OHIO LOUISVILLE, KY. LAFAYETTE, IND. CINCINNATI, OHIO NASHVILLE, TENN-INDIANAPOLIS, IND. MONTGOMERY, ALA. OMAHA, NEB.

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Order Buyer of Live Stock

L. H. McMURRAY

INDIANAPOLIS, INDIANA

INVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Sept. 13, 1945. reported by Office of Production & Marketing Administration:

g068 (quotations based as hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul BARROWS AND GILTS:

Good and Choic	e:				
120-140 lbs	14.75 only 14.75 only 14.75 only 14.75 only 14.75 only 14.75 only	\$14.70 only 14.70 only 14.70 only 14.70 only 14.70 only 14.70 only 14.70 only 14.70 only	\$14.45 only 14.45 only 14.45 only 14.45 only 14.45 only 14.45 only 14.45 only 14.45 only	\$13.90-14.50 14.25-14.50 14.50 only 14.50 only 14.50 only 14.50 only 14.50 only	
Medium: 160-220 lbs	14.00-14.75	14.50-14.70	14.00-14.45	13.90-14.50	14.35-14.53
80W8: Good and Choic 270-300 lbs 300-330 lbs 360-400 lbs	14.00 only 14.00 only 14.00 only	13.95 only 13.95 only 13.95 only 13.95 only	13.70 only 13.70 only 13.70 only 13.70 only	13.75 only 13.75 only 13.75 only 13.75 only	13.80 only 13.80 only 13.80 only 13.80 only
	14.00 only	13.95 only 13.95 only	13.70 only 13.70 only	13.75 only 13.75 only	13.80 only 13.80 only

250-550 bs..... 12.75-13.75 13.50-13.95 13.50-13.70 13.50-13.75 13.50-13.80

SLAUGHTER CATTLE, VEALERS, AND CALVES:

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1945 3,762,000 1,476,000 9,477,000 8,789,000 172,000 1,263,000 4,840,000 1,772,000 3,839,000

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1945

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STEERS, Choice:	-17.50 15.75-17.50	15.75-17.00	15.75-17.00	***
	-17.30 15.73-17.30		16.00-17.50	16.25-17.23 16.25-17.50
1100-1300 lbs 16.75		16.00-17.65	16.25-17.65	16.25-17.66
1300-1500 lbs 16.75	-18.00 16.50-17.90		16.50-17.65	16.25-17.66
And				20120 21101
STEERS, Good:				
	-16.50 13.75-15.75		13.50-16.00	14.00-16.23
	-16.75 14.00-16.00	14.00-16.00	13.75-16.25	14.00-16.2
	-16.75 14.25-16.25 -16.75 14.50-16.50	14.25-16.00 14.50-16.00	14.00-16.50 14.50-16.50	14.00-16.2
1800-1500 lbs 14.50	-16.40 14.50-10.50	14.50-16.00	14.30-10.30	14.00-16.23
STEERS, Medium:				
700-1100 lbs 11.00	-13.75 11.25-14.00	11.50-14.00	11.50-13.75	11.00-14.00
1100-1300 lbs 11.50	-14.50 11.50-14.25	12.00-14.25	12.00-14.00	11.00-14.00
STEERS, Common:				
700-1100 lbs 9,00	-11.00 9.25-11.50	9.75-11.50	9.50-11.50	8.75-11.00
HEIFERS, Choice:				4
	-17.00 15.50-17.50	15.50-16.75	15.50-16.73	15.50-16.73
	-17.50 15.50-17.50		15.75-17.00	15.50-17.0
MBIRDDO O 1				
HEIFERS, Good:				
600- 800 lbs 13.00			12.50-15.50	12.75-15.5
800-1000 lbs 13.00	13.50-15.50	14.00-15.50	12.75-15.50	12.75-15.5
HEIFERS, Medium:				
500- 900 lbs 9.50	-13,00 10.00-13.50	10.25-13.75	9.50-12,50	10.50-12.73
HEIFERS, Common:				
500- 900 lbs 8.00	9,50 8.25-10.00	8.75-10.25	8.25- 9.50	8.25-10.56
COWS, All Weights:				
Good 12.50	-13.50 12.25-13.00	11 05 10 55	11 00 10 70	10 07 10 5
Medium 11.00		11.25-12.75 10.00-11.25	11.00-12.50 9.50-11.00	10.25-12.50
				9.00-10.2 6.50- 9.0
Cutter & com 6.75	-11.00 7.25- 9.50	7.00-10.00	6.75- 9.50	

	0.00- 0.00	1.00- 0.00	6.00-10.00	1.00- 9.00	1.00- 9.90
VEALERS:					
Com. & med	18.00-14.50 8.00-13.00 7.00- 8.00	12.50-15.50 9.00-12.50 6.00- 9.00	12,50-14,50 9,00-12,50 7,00- 9,00	11.50-14.00 8.50-11.50 5.50- 8.50	12.50-15.00 8.50-12.50 6.00- 8.50
CALVES:					
Good & choice Com. & med Cull	12.00-13.50 8.00-12.00 6.75- 8.00	$\begin{array}{c} 12.00\text{-}14.00 \\ 9.50\text{-}12.00 \\ 6.00\text{-}\ 9.50 \end{array}$	$\substack{12.00\text{-}14.00\\9.00\text{-}12.00\\7.00\text{-}9.00}$	10,00-13.50 8.00-10,00 5.50- 8.00	11.00-13.00 8.00-11.00 6.00- 8.00

SLAUGHTER LAMBS AND SHEEP:

SPRING LAMBS:				
Good & choice Med. & good Common	11.50-13.00	11.00-12.50	$\substack{12,75\text{-}13,00\\11.50\text{-}12.50\\9.50\text{-}11.00}$	12.75-13.40 10.25-12.50 9.25-10.00

Good d	choice	11.50-12.50 10.25-11.25		*********	11.25-12.00 10.00-11.00	11,25-12,00 9,50-11,00
EWES:			**********	********	10.00-11.00	8.39-11.W

Good & choice. . 5.75-6.00 5.00-5.50 5.75-6.00 5.50-6.00 5.00-6.10 Com. & med... 4.75-5.75 3.50-5.00 4.00-5.50 4.25-5.25 4.00-4.75 Quotations on weoled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. I and No. 2 pelts.

Quotations on slaughter lambs and yearlings of Good and Choice and of edium and Good grades, and on ewes of Good and Choice grades, as combined, present lots averaging within the top half of the Good and the top half of the adium grades, respectively.

Important work deserves the best work clothes

Meat packing is especially important to America and the world these days. Despite conditions, "U.S." provides quality waterproof clothing, aprons and footwear.

"U.S." garments give long service under the toughest conditions. They're 100% waterproof, with vulcanized seams, and resist both cracking and abrasion.

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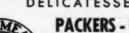
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ORIGINAL PHILADELPHIA SCRAPPLE

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HAMS LARD BACON DELICATESSEN





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4142-60 Germantown Ave. PHILADELPHIA 40, PENNA.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 cen-ters for the week ended September 8, 1945.

(MITTLE	2	
	Week ended Sept. 8	Prev. week	Cor. week, 1944
Chicagot	18,641	22,003	19,325
Kansas City	24,450	26,597	22,498
Omaha*	19,600	23,959	17,805
East St. Louis.	16.342	14,398	11,648
St. Joseph	11,889	11,941	12,670
Sioux City	7.927	9,029	8,879
Wichita*	5,466	6,209	5,788
Philadelphia		3,255	2,031
Indianapolis		1,986	1,703
New York &			
Jersey City.	9,641	13,586	10,276
Okla. City*	14,933	14,936	9,718
Cincinnati	4,989	6,051	5,178
Denver	7,385	7,978	7,769
St. Paul	13,193	13,664	15,135
Milwaukee		4,269	3,058
Total	162,133	179,811	153,468
*Cattle and	calves.		

	HOGS		
Chicago	41.357	49,169	62,485
Kansas City	22,733	14,350	28,577
Omaha	23,614	25,657	34,949
East St. Louis1	28,793	26,456	54,720
St. Joseph	9,206	8,974	14,393
Sionx City	14,346	14,846	18,243
Wichita	1,477	1,346	3,330
Philadelphia	5,189	4,555	10,426
Indianapolis	10,694	11,238	19,128
New York &			
Jersey City.	23,591	26,030	41,339
Okla, City	4,214	3,196	8,366
Cincinnati	8,210	7,814	14,946
Denver		6,735	10,073
St. Paul	5,395	4,276	14,565
Milwaukee	2,280	2,166	4,735
Total	206,102	206,308	340,275

Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
Chicagot	10,009	10,129	10,158
Kansas City	11,175	25,973	24,236
Omaha	7,855	23,799	26,675
East St. Louis.	13,207	11,976	12,763
St. Joseph	13,574	13,134	14,276
Sioux City	7,855	10,016	11,312
Wichita	1,796	2,440	1,663
Philadelphia	3,794	3,685	3,588
Indianapolis	1.711	3,077	1,973
New York &			
Jersey City.	36,718	44,670	48,167
Okla. City	8,972	4,211	9,007
Cincinnati		1,487	
Denver	7.620	14,849	12,745
St Paul	12,339	12,159	21,471
Milwaukee	1,310	1,318	595
Total	199 005	199 099	106 690

....132,925 182,923 198,6 Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, Sept. 10, 1945:

ú	ATTLE							
	Steers.	gd.	å	ch.	 	\$18.	000	18.4
	Steers.	med	. &	gd		17.	00@	17.5
	Cows.	com.	& 1	med.	 	10.	.00@	11.0
	Cows,						25 6	
	Bulls,	com.	&	gd.	 	. 9.	00@	12.5

Vealers,	gd. & ch\$ 18.60
Vealers,	com. to gd 12.00@16.50
HOGS:	h,nom.

LAMBS:

Lamba Ewes,	med.	to	ch.		5.00		7.50
D	2-4-		. 0	1	-11-	15	

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Sept. 8, 1945:

Cattle Calves Hogs* Sheep Salable 700 3,198 335 1,413 Total (incl. directs) ..7,248 9,078 13,144 32,157 Previous week:

Salable .. 761 1,162 251 869 Directs incl. ...8,664 11,357 13,669 35,914 *Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Purchis
at principle Satureported
810NER

Cattl Sebras Greate Bothse (maha

Armou Swift Euster

Tota

Armor Swift Other Shipp

Tot

Th

Des Moines, Ia., Sept. 13 At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were fully steady for the week.

Hogs, goo		
160-180	1b.	
240-330	111.	14 90 mas an
830-860	Ib.	14.20@14.4
Bows:		
270-360	lb.	
400-550	lb.	18 456 19 %

Receipt of hogs at Corn Belt markets for the week ended Sept. 13 were as follows.

													hi		fiame day last wk.
Sept.															16.000
Sept.	8							0			۰	15,	90	0.	16,700
Sept.															Heliday
Sept.															24,900
Sept.	12	1					٠		۰	۰	۰	16.	50	0	20,300
Sept.	18	ŀ		0	۰	0					0	15,	60	0	17,300

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended September 8 were reported to be as follows:

ENDI		Cattle	Hogs	Meep
Sept.	8	.313,000	185,000	263,000
Sept.	1	.361,000	199,000	344,000
1944		.338,000	328,000	400,000
1943		.283,000	374,000	513,000
1942		.267,000	437,000	426,000

WEE															Hoga
															.158,000
Sept.		1											۰		.163,000
1944															.200,000
1943	Û		Ī	Ì					Ĺ		ì	_			.292.000
1942												Ī			.347,000

ENDED: Ca	ttle Hogs	Sheep
Sept. 8 225	,000 134,000	183,000
Sept. 1262	,000 135,000	196,000
1944246	,000 206,000	210,000
1943194		323,000
1942 188	,000 284,000	252,000

ST. LOUIS HOGS IN AUGUST

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill. for August, 1945, with comparisons, reported by H. L. Sparks & Co., were:

Total Avera	recei	lpts	ıt.	Ibs.		Aug., 1944 206,615 227
Top p Hig Low	rices hest rest				\$14.70 14.70 14.57	\$14.70 14.70 14.48

Keep product moving by re-using shipping containers whenever possible.

PACKERS' PURCHASES

RECT

ion)

pt. 13,on yards

in Iowa

prices

for the

45@13.70

t Corn

e week

as fol.

Same day last wk.

16,000 16,700 Holiday 24,800 20,300 17,300

HIEF

mared Sep-

d to be

263,000 344,000 400,000 513,000 426,000

35

range

at St

Yards, with

by H.

206,615

ng by

ainers

1945

Purchases of livestock by packers at principal centers for the week ending Saturday, September 8, 1945, as rejected to THE NATIONAL PROVI-GIONER:

CHICAGO

Armour, 1,062 hogs; Swift, 238 hogs and 397 shippers; Wilson, 787 hogs; Westers, 382 hogs; Agar, 813 hogs; Shippers, 3,240 hogs; Others, 9,715

hogs. Total: 18,641 cattle; 2,394 calves; 16,237 hogs; 10,000 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep	
Armour	5.413	1.125	666	4,881	
Cudahy	3,478	689	458	3,835	
Swift	4,631	1,778	564	7,310	
Wilson	3.214	1.013	592	1,537	
Camphell .	2,032 11,849	1,062	1,310	1,919	
Metal :	30.617	5.068	3,590	19,482	

OWAHA

VMARIA		
Cattle and	Hogs	Shee
Armour 6,387 Cudahy 4,448 Swift 5,817 Wilson 2,416 Independent Others	974	3,54 5,57 6,98 1,28
Cattle and calves: Nebraska Beef, 31 Greater Omaha, 127; Rothschild, 394; Rotomahs, 1,446; Mercha Total: 21,857 catt 14,244 bogs and 17,33	Kroger B; Eagl Hoffmath, 107; ants, 29.	e, 51 in, 98 Sout

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	5.072	2,065	2,544	6,265
Swift	5,421	3,924	1,817	5,747
Hunter	1,616		1,798	431
Krey			197	
Hell			708	***
Laclede	0.00	0.0.0	916	
Sieloff	4,233 9,996	426 3,667	1,622 6,897	764 2,211
Shippers	0,000	0,001	0,001	2,211
Total	26 338	10.082	16.947	15.418

ST. JOSEPH

Swift Armour Others	4,765 3,489		2,838	9,010 4,564 2,700
Not inclused 3,575 l	ding 6	10 catt	le, 80	

STORY CITY

		-		
	Cattle	Calves	Hogs	Sheep
Cudahy	3,305	154	4,627	1,286
Armour	3,752	159	4,782	1.771
Swift	2,765	122	2,513	1.542
Others	462	1		
Shippers	7,871		3,900	959
Total	18,155	436	15,822	5,558

WICHITA

Codaby Guggen'hm		Calves 1,595	Hogs 836	Sheep 1,796
Duna- Ostertag.		* * *	35	***
Bunflower.	161	• • • •	542 64	***
Pioneer	3,224	***	726	164
Total	7,038	1,595	2,208	1,960

OKLAHOMA CITY

	Cattle	Calves	Hogs !	Sheep
Armour	4,177	2,584	245	659
Wilson Others	3,703	3,200	265	700
omers	462	***	442	
Total				
Not inclu and 2,613 s	ding 80 heep b	77 cattle	e, 3,262 lirect.	hogs

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's				493
Kahn's	921		2,293	
Meyer	11		403	
Schlachter.	21	***	1,996	
Schroth	171	12	4 865	***
National	92	0.00	1,534	***
Others	2,120	575	759	134
Shippers	56	776	1,236	3,163
Total	8,756	1,363	8,739	3,790
Not inclu	ding 2,	218 cat	tle and	1,756

FORT WORTH

		Calves		
Armour Swift		4,814 5,747		11,296 15,863
Bonnet . City Rosenthal .	752 943 327	28 185 16	61 58 14	9
Total	8,792	10,790	343	27,168

	Cattle	Calves	Hogs	Sheep
Armour	1.125	281	1,739	4,656
Swift		393		7,757
Cudahy		62		2,028
Others	2,553	248	692	11,527
Total	E 090	084	E 447	98 069

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour		1,746	2,452	
Cudahy		594	2.943	2,206
Swift	5,320	2,651	2,943	4,706
Others	1,100	900	***	***
Total	14 910	5.056	5 995	19 330

TOTAL PACKER PURCHASES

	Week ended Sept. 8	Prev. week	Cor. week, 1944
Cattle	176,465	190,017	172,576
Hogs	96,128	96,885	179,942
Sheep	156,664	152,839	161,426

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep	
Sept.	7 2,223	511	5,947	2,001	
	8 1,313	486	2,298	1,128	
Sept.	1022,196	1.374	7.147	8,215	
Sept.	11 7,720	826	8,809	3.834	
	1212,063	756	9.356	4.522	
	13 4,500	600	8,500	3,500	
*Wk.			Brandbander.		

*Wk. so far...46,479 3,556 33,812 20,071 Wk. ago..38,775 3,659 28,529 18,579 1944 ...50,967 4,841 54,068 28,836 1943 ...49,102 3,307 76,879 38,603 "Including 2,126 cattle, 433 calves, 17,441 hogs and 10,680 sheep direct to

SHIPMENTS

packers.

		Cattle	Calves	Hogs	Sheep
Sept.	7	1,753	95	828	405
Sept.	8			247	220
		4,673	171	343	311
		4,048	355	751	334
	12		354	1,119	461
Sept.	13	3,500	200	600	200
Wk.					-

Wk.				
	far18,006	1.080	2.813	1.306
Wk.		844	2,165	1,064
1944	16,510	402	3,383	3,644
1040	64 446	49/9/9	SC 9454	0.000

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chi-cago packers and shippers week ended Thursday, Sept. 13, 1945:

	Week ended Sept. 13	Prev. week
Packers' purch Shippers' purch		14,443 3,335
Total	19,717	17,778

SEPTEMBER RECEIPTS

									1945	1944
Cattle									90,050	85,588
Calves									7,870	11,351
									73,224	109,017
Sheep		9	0	0		0			44,346	65,141

														1945	1944
	Cattle		0	0				٠			0		0	35,040	31,321
	Hogs		0									0	۵	6,053	8,431
	Sheep		0	0	0	0			0	0				2,995	6,957

PACIFIC COAST LIVESTOCK

Receipts for five days ended September 7:

Cattle Calves Hogs Sheep Los Angeles ..7,097 1,048 590 15 San Francisco..1,750 250 850 2,050 Portland2,565 450 485 2,485

This DRY MILK Will Work Magic For Your Product



Pure fresh liquid milk with nothing added and nothing removed except fat and water.

Improves absorption, flavor and slicing in sausage and loaves.

Authorized Receivers Set-aside powder available to Government Agencies and to those with War Food contracts.

SIMMONS DAIRY PRODUCTS, LTD.

7 W. Front St., Cincinnati 2. Obje

WHITE Dry Milk



AVAILABLE AGAIN!

After 3 years occupation in the war effort, we now have WPB approval for unlimited production of Adelmann Ham Boilers.

Inquiries Invited

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Office and Factory, Part Chester, N. Y. . Chicago Office, 332 S. Michigan Ave., 4

BEEF . BACON . SAUSAGE . LAMB VEAL • SHORTENING • PORK • HAM VEGETABLE OIL e

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"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

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CATTLE - HOGS - LAMBS - CALVES

TOWER BRAND MEATS

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VICTORY BONDS!

CANNING MACHINERY

FRUITS · VEGETABLES · FISH · Etc

A.K. ROBINS & CO.INC BALTIMORE, MD.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Markette

WESTERN DRESSED MEATS

		w York.	Phila.	200
STEERS, carcass	Week ending September 8, 1945	6,741	2,430	m
	Week previous	7,441	2,587	2.4
	Same week year ago	4,231	1,870	
COWS, carcass	Week ending September 8, 1945	2,908	3,171	1,1
	Week previous	2,008	2,023	L
	Same week year ago	2,477	2,105	1,1
BULLS, carcass	Week ending September 8, 1945	124	16	
	Week previous	164	4	
	Same week year ago	387	36	1
VEAL, carcass	Week ending September 8, 1945	14,156	2,021	1,
	Week previous	10,819	2,598	4
	Same week year ago	10,913	1.251	
LAMB, carcass	Week ending September 8, 1945	25,048	6,894	
	Week previous	22,116	6,383	8,
	Same week year ago	20,933	6,976	10,
MUTTON, careass	Week ending September 8, 1945	9,291	1.241	
	Week previous	8,405	1,091	2,
	Same week year ago	3,768	1,110	8,
PORK CUTS, lbs.	Week ending September 8, 1945			- 12
TORK CUIS, 10s.	Week previous	898,349 781,058	214,950	41,
	-		248,897	72,
	Same week year ago1	, 100, 500	202,305	31,
	LOCAL SLAUGHTERS			
BEEF CUTS, 1bs.	Week ending September 8, 1945	338,175	***	
	Week previous	610,332	***	
	Same week year ago	409,408		
CATTLE, hend	Week ending September 8, 1945	10,738	2,716	
	Week previous	13,666	3,253	
	Same week year ago	10,112	2,081	
CALVES, head	Week ending September 8, 1945	8,581	1,682	
	Week previous	11.818	1,995	
	Same week year ago	13,495	2,146	
HOGS, head	Week ending September 8, 1945	24,742	5,189	
	Week previous	25,987	5,555	
	Same week year ago	41,313	10,426	
SHEEP, head	Week ending September 8, 1945	37,408	3,794	
omen, nead	Week previous	46,875	3,685	
	Same week year ago	48,450	3,588	
Country dressed				and '
Country dressed lambs. Previous v shown above.	product at New York totaled 1,8 reek 3,328 yeal, no hogs and 65 l	99 veal, ambs in	no hogs	an

WEEKLY INSPECTED SLAUGHTER

SUPI

The holiday of last week was responsible for a sharp decline in livestock slaughter at 32 inspected centers. Most totals were well under the same period of a year earlier with the greatest difference in hog processing. Slaughter of cattle, which has been running very heavy, maintained a small margin over the total for the same week of last year.

NORTH ATLANTIC	Cattle	Calves	Hogs	Sheep
New York, Newark, Jersey City Baltimore, Philadelphia	9,641	8,256 742	23,591 12,750	2,000
NORTH CENTRAL	2, 200		20,100	-
Cincinnati, Cleveland, Indianapolis	10,851	1,626	28,201	4,247
Chicago, Elburn	26,749	5,892	41,357	30,965
St. Paul-Wisconsin Group ¹	21,362	14,169	34,315	18,143
St. Louis Aren ²		13,090	28,796 14,346	18,474
Omaha		1,668	23,614	25,530
Kansas City	24.450	7.582	22,733	11,173
Iowa & So. Minn. ⁸	12,052	6,194	79,965	28,372
SOUTHEAST4	9,129	5,990	6,264	46
SOUTH CENTRAL WEST ⁵	25,587	21,247	17,056	30,792
ROCKY MOUNTAINS	5,327	1,392	8,357	9,965
PACIFIC ⁷	16,878	2,706	14,210	45,628
Total	209,179	91,100	355,582	279,588
Total prev. week		113,410	360,892	338,401
Total last year	202,071	111,812	559,065	324,567
Includes St. Paul, S. St. Paul and Newp	ort, Mi	nn., Mad	ison, Mil	wankee,

Green Bay, Wisc. ³Includes St. Louis National Stockyards, B. St. Louis, II. and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mass City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea Austla, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahamer Fla., and Albany, Atlanta, Columbus, Moultrie, Thomaswille, Tiffus, 6⁴Includes S. St. Joseph, Mo., Wichita, Kam., Oklahoma City, Okla., Ft. West Texas. ⁴Includes Denver, Colo., Ogden, and Salt Lake, Utah. ⁴Includes La Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

Week ended Sen	Cattle	Calves II 2.081 4	1,000 1,000
Last week		2,290 4 1,468 10	10,186

CLASSIFIED ADVERTISEMENTS

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Position Wanted

KETS

.37n .171 1,152 1,228 1,340

.106

18

.021 251

894 8,365

976

110 950 897 72,620

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filwaukee, ouis, Ill., ge, Massa lbert Los. llabassee,

Admin-

Albany, Dothan,

5, 1945

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10,007

2,670 3,130

INDISTRIAL ENGINEER: Long and responsible apprience with large and medium sized packers in wage incentives, time study, methods, plant layout, layout, plant layout, plant layout, layout, plant layout, plant layout, layou

SALESMAN: Experienced, resourceful and aggressite, seeks connection with firm that appreciates intelligence, ability and hard work. Can handle perk, provisions, beef and lamb. Have large foliogia among retailers and jobbers in New York City. A-1 references. W-255, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22 X. Y.

SALESMAN: 20 years' packinghouse experience and having following in metropolitan New Jersey area among wholesalers, retailers and jobbers, seeks connection with car-route packer. Commission basis. W-245, THE NATIONAL PROVI

BEOKER: Available for packer accounts—car lst and less. Beef and small stock manufacturing products. Can give best references. 25 years experience. New York and New Jersey. W-256, THE XATIONAL PROVISIONER, 740 Lexington Are, New York 22, N. X

SUPERINTENDENT: Experienced packinghouse superintendent, college graduate, capable of handling labor, costs, production. If years with matter contribute all operation. W-257, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKING HOUSE EXECUTIVE with experience and practical knowledge essential for organizing and directing efficient and profitable operations. New employed. W-230, THE NATIONAL PRO-USBOXER, 407 S. Dearborn St., Chicago 5, 11

Help Wanted

Hide Cellar Foreman

Experienced hide cellar supervisor wanted by medium sized packing plant in Los Angeles area. Must understand modern curing methods, packer take-off, and the settling of grubs and tare. Capable of delivering quality hides with minimum curing shrinks and have basic understanding of costs and handling of men. Permanent position for right man. Give details of past experience, age, references, and salary requirements. Replies candidential. W-219. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ASSISTANT FOREMAN: To work on chopper. Eastern seaboard company making alone for civilians over 100,000 pounds weekly. Government impacted. Young aggressive firm growing rapidly. Excellent future. Seed photo. State age, and experience in detail, also salary you are accustomed to making. Replies confidential. W-246, THE NATIONAL PROVISIONER, 467 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT WANTED: B.A.I. beef packing plant, 150 to 200 head daily capacity. Man with highly efficient production record from killing room to finished product. Wonderful paying position, permanent, with old established firm. Confidential. W-247, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

OLD ESTABLISHED concern wishes to employ hog killing and cutting foreman, good salary. Also two hog killing and cutting butchers, and one all around beef butcher. Good wages, steady work. W-248, THE NATIONAL PROVISIONER, 467 E. Dearborn St., Chicago 5, Ill.

WANTED: Plant engineer for small diversified midwestern packer, capable of taking charge of eagine room and all plant maintenance. \$55 to \$65 per week W-261, THE NATIONAL PRO-VISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

WANTED: In vicinity of New York, an inedible rendering foreman, experienced in naphtha extraction. One who can handle help, and take responsibility for getting things done right. A real opportunity with good future for a capable man. Give details, past experience, age, salary desired. W-231, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Assistant to general manager by company operating a medium size packing plant. Must have a thorough knowledge of all packinghouse operations, including costs and sales. This is an excellent opportunity for a future. Replies confidential. W-308, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago S. Ichicago S. Ichicag

PRODUCTION FOREMAN wanted: To take charge of meat canning department in plant located in large castern city. Good opportunity, permanent job with excellent future. Give full details, experience, age, and salary expected. W-220, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

OPPORTUNITY: Wanted, pork killing and cutting foreman. Splendid opportunity for young man with thorough knowledge of the pork operation in expanding eastern concern. One preferred with high school education and familiar with costs. W-232, THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago 5, III.

FOREMAN WANTED: Must be experienced sausage maker, able to handle help. Good job for right person in a complete new large building and equipment in the middle west. State age, experience and salary expected, W-258, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

WANTED: Chief engineer for pork packing plant operating steam and refrigeration units. Must have thorough operating knowledge and administrative ability. State qualifications, experience, age and references. Our organization knows of this ad. W-250, THE NATIONAL PROVISIONER, 407 S. Denforn St., Chicago 5, Ill.

PRODUCTION SUPERINTENDENT: Wanted by large mid-west sausage manufacturer. Must know the sausage business and be able to handle help. Give details of past experience, age, and salary expected. W-106, THE NATIONAL PROVISION-BR, 407 S. Dearborn St., Chicago 5, Ill.

RETURNING VETERANS notice: Old established packer to reorganize. If you have outstanding ability in any department, write full details giving experience, salary expected and full references. W-222, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER, BUTCHER: Excellent oppor-tunity, small Colorado packing plant offers ex-cellent future, climate and living conditions un-equalled anywhere. W-249, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

WANTED: Foreman for small sized eastern firm. Thoroughly experienced in sausage manufacture. To take complete charge of shop. Excellent salary. Polish speaking preferred, but not necessary. W-260, THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago 5, Ill.

BEEF AND HOG BUTCHER WANTED: With experience in bog cutting also. Small town in castern Michigas. Good fature for right man. W-237, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 6, Ill.

OFFICE MANAGER WANTED: For small pack-ing plant in eastern Michigan. General knowl-edge of packing plant operations necessary. W-236, THE NATIONAL PROVISIONER, 407 S. Dear-born St., Chicago S, Ill.

DRAFTSMAN: Familiar with packing house construction and machinery. Permanent position with good pay. Location, Chicago, Illinois. Address W-239, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CATTLE AND LAMB BUTCHERS: Three good butchers. Steady work in government inspected house. Good wages and working conditions. Write to P.O. Box 305, or apply to William J. Kaufman, 235 Buffalo Road, Rochester, N. Y.

Help Wanted

WANTED: Mechanical draftsman with design experience, packinghouse knowledge preferable but not essential. Chicago location. Air conditioned offices and cafeteris. W-262, THE NATIONAL PROVISIONER, 407 S Dearborn St., Chicago 5, III.

Equipment Wanted and for Sale

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P. A.O. motor; 1-Meekin crackling expeller; 2-4x8 and 4x9 lard rolle; 1-Brecht 1000 lb. meat mixer; 1-4x12 mechanical cooker; 1-#34 meat grider; 1-#27 Buffalo silent cutter; 1-Brecht 200 lb. anasage stuffer; 1-Creany #55 and 1-Victor #8 ice breaker. Send us your inquiries. WHAT HAVE XOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

FOR SALE:
CARRIER air conditioned smoke house: Model
F-102-104. Dimensions: Height 8' 9", depth 12'
4", width 10' 9". Specifications: double door
opening, each door 4 ft. wide. Equipped with
automatic controls for heat and moisture. Purchased new and has been in use 4 years. In excellent condition. Price \$5,000.00 F.O.B. foundation, purchaser to dismantie. Also 7-No. 2
HALLOWELL sausage hanging tracks, \$30.00
each F.O.B. Greensbeer, N. C. PS-222, THE NATIONAL PROVISIONER, 407 8. Dearborn \$1.
Chicago 6, Ill.

FOR SALE: 1—Boss Jr. belly roller

1—Senior automatic electric can sealer

1—Sausage stuffer

71—Bacon forming boxes
1—Revolving baking oven
FS-242. THE NATIONAL PROVISIONER
407 8. Dearborn St. Chicago 5, III.

WANTED: Several meat cutting saws. New or used. W-263, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Plants Wanted and for Sale

FOR SALE: Established packing house and sausage factory located in the southeast. On 65 acres of land at railroad siding. Annual sales acres of land at railroad siding. Annual sales are supported to the same support of the same supported to t

FOR SALE: Rendering plant in California, average set profit \$100,000.00. Will sell all or part of business. If part of business is sold, will turn management over to buyer. FS-253, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: To buy or lease, small packing plant with B.A.I. inspection, for slaughtering logs and cattle. W-183, THE NATIONAL PROVISIONER, 407 S. Dearborn St. Chicago 5, Ill.

Miscellaneous

CANNED MEATS WANTED

Excess of government contracts. Civilian canned meats. Wire your offerings.

MARTIN PACKING CO.

Newark 3, N. J. 127 Belmont Ave.,

TO LEASE: We have a canning line to lease in our sausage manufacturing plant for a canner who wishes also to include boning. Plant is located 25 miles southeast of Chicago. Also has railroad facilities. W-244, THE NATIONAL PROVI-SIONER, 407 S. Dearborn St., Chicago 5, Ill.

BROKER who has sold to meat jobbers for 25 years wants beef and pork shipper. Address L. B. Nichols, 423 Miners Bank Bldg., Wilkes-Barre, Pa.

Meat and Gravy

If distinctions between the terms "dehydrated," "dried" and "evaporated" have ever worried you, you can set your mind at ease. A committee representing several agencies of the U. S. Department of Agriculture has tackled this weighty question with reference to fruits and vegetables and has come up with all the answers. According to the committee, "dried" commonly refers to sun-drying or other natural drying; "evaporated" to drying with application of artificial heat under natural draft and "dehydrated" to drying under controlled application of artificial heat and mechanical circulation of air or production of vacuum. Significantly, the committee adds that none of the principal methods of preservation—canning, freezing or dehydrating—accomplishes complete protection against gradual deterioration.



Two carloads of hogs, spilled into a ditch when a livestock train was derailed in the Midwest recently, found the experi-

ence not in the least unpleasant. The unscheduled interruption of their journey provided them with a respite from crowded travelling conditions as well as an opportunity to slough about in the mud and water fortuitously at hand. So engrossed were the majority in their temporal pleasures that they failed to mourn, even briefly,



the death of ten of their number who were not so fortunate as to survive the accident.



Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

The dates October 1 and 2, 1906, were "red letter days in the history of the American meat trade," THE NATIONAL Provisioner reported four days later, referring to "the successful formation of the American Meat Packers' Association which inaugurates a new epoch, not only of commercial prosperity but of civil liberty and prestige for the industry. And strength-real and vigorous strength-is indeed needed by a trade which, though formidable and of the greatest importance to the nation, had found nothing but disregard by a poorly informed public press and by our cheap politicians who only consider that of which they are afraid. . . Such a powerful and conservative organization as was formed in Chicago this week will enforce respect for a trade which has no superior in importance, enterprise and honesty. It will enlighten the public on the genuine qualities of its faithful servants in the American meat trade, as well as on the dangerous disloyalty of some of its alleged servants in public office. It is an association of law-abiding citizens, but it will also help to prevent the framing of laws which are injurious to the best interest of the consuming public as well as the packing industry."

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James, E. G., Co
Kahn's, E., Sons Co. 55 Kennett-Murray & Co. 66 Kohn, Edward, Company. 37 Kold-Hold Mfg. Co. 32 Kraft Cheese Company. 28
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